



FOG VEIL

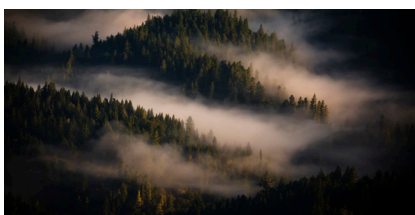
2015

Pinot Noir

Lush. Earthy. Balanced.

“Aromas of SANDALWOOD, sassafras, boysenberry and black PLUM. Flavors of blackberry, black cherry and ESPRESSO are complemented by subtle layers of dark chocolate and exotic SPICE. Richly textured with fine tannins and balanced acidity that drives a long finish.”

CRAIG MCALLISTER,
WINEMAKER



THE STATS:

Appellation: Russian River Valley
 Composition: 100% Pinot Noir
 Type of Oak: 100% French; 33% new
 Time in Barrel: 15 months
 Alcohol: 14.5%
 T.A.: 0.62g / 100mL
 pH: 3.49

Our original name, La Crema Vinera, means “best of the vine,” setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We’re continually exploring these very special regions — passionate in our belief that they make uniquely expressive and elegant wines.

A REMARKABLE PLACE

Grapes were sourced from neighboring estate Piner and Olivet vineyards in the heart of the Russian River Valley AVA, first planted in 1996. Here, fog lingers into the morning hours, cloaking the vines with cooling moisture and allowing them to develop grapes with rich, concentrated flavors. The vineyards are made up of Huichica loam soil, a free-draining, moderate vigor soil known producing top quality Pinot Noir. Clones include 23, 667, 777, Flowers and Pommard.

***It’s one of the world’s best cool-climate appellations.
It’s a place for La Crema.***

EXCEPTIONAL GRAPES

A cool climate means grapes spend more time on the vine. That allows a deeper, more dramatic spectrum of flavors and aromas to develop. And that creates decidedly rich and layered wines.

Warm winter temperatures led to early bud break in February and March of 2015, but cooler than average temperatures in May delayed and impacted bloom, resulting in lower yields than the previous three years. Veraison was early and a warm, dry summer drove ripening for one of the earliest harvests on record in the Russian River Valley. The Fog Veil harvest began on August 31, 2015.

ARTISAN WINEMAKING

Our boutique, hands-on techniques continued into the winery.

Seventy percent whole berries went into open top tank fermentation, with juice cold-soaked for three to five days and carefully hand-punched three times each day – to best extract a luminous, deep ruby color and velvety texture from the skins. Free run wine was transferred to 100 percent French oak barrels. Fifteen months of aging helped create our signature smooth flavors.