

LA CREMA®



FOG VEIL

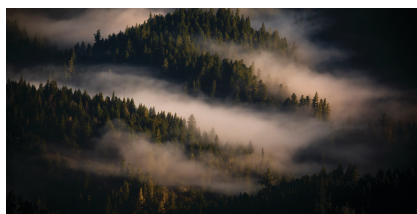
2017

Pinot Noir

Lush. Earthy. Balanced.

"Aromas of black cherry, WILD BLUEBERRY, and allspice are followed by flavors of RED PLUM, boysenberry, and sassafras. On the palate, the 2017 vintage presents JUICY ACIDITY and soft tannins."

JENNIFER WALSH, WINEMAKER



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

The grapes were sourced from our vineyards situated in the Santa Rosa Plain neighborhood of the Russian River Valley AVA. This neighborhood is slightly warmer than the westerly areas of the Russian River Valley. Daily summer fog moderates the summer heat and shallow Huichica loam soils encourage concentrated Pinot clusters on the vine. Primary clones blended for this vintage include: 2A, 115, 667, 777, 828, Pommard, and Flowers.

It's one of the world's best cool-climate appellations.

It's a place for La Crema.

EXCEPTIONAL GRAPES

At the start of the 2017 growing season, winter and spring provided much-needed record rainfall that replenished the vineyards. The wet start to the season allowed for a return to normalcy for the timing of bud break and warm weather in mid-March stimulated vines to awaken. Temperatures were moderate during bloom and early grape development, which produced slightly elevated yields with large berries and clusters. In June and July, cycles of above-average temperatures accelerated maturation, while cool nights helped to provide flavor development and acid retention. Record heat on Labor Day weekend led to an early harvest in the Russian River Valley, and the Fog Veil harvest began on September 1st.

ARTISAN WINEMAKING

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

The grapes were handpicked in the cool of the morning and gently sorted. Once in the tanks, the grapes were cold soaked for three to five days before being inoculated with selected yeast. The grapes spent close to 14 days on skins developing deep color and velvety texture. Afterward, free run wine was transferred to 100% French oak barrels for fifteen months of aging.

THE STATS:

Appellation: Russian River Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French; 37% new
Time in Barrel: 15 months
Alcohol: 14.5%
T.A.: 0.55g / 100mL
pH: 3.52