

LA CREMA®



FOG VEIL

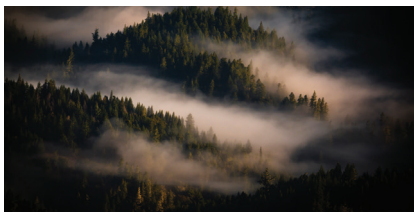
2018

Pinot Noir

Lush. Earthy. Balanced.

“Aromas of BLACK CHERRY, raspberry, and toasted baking spice are followed by flavors of black plum, POMEGRANATE, and saffras. On the palate, fine tannins are balanced by a core of JUICY acidity.”

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation:	Russian River Valley
Composition:	100% Pinot Noir
Type of Oak:	100% French; 35% new
Time in Barrel:	15 months
Alcohol:	14.5%
T.A.:	0.62g / 100mL
pH:	3.36

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 fog moderates the summer heat and shallow Huichica loam soils encourage concentrated Pinot clusters on the vine. Primary clones blended for this vintage include: 115, 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

The start of the 2018 growing season in the Russian River Valley was unseasonably warm and dry. A cold snap in late February, followed by a few rain events, prevented an early budbreak for the vines. The Spring season was cool until a warm spell during Easter Weekend, which triggered bud-break throughout much of the region. Ideal growing conditions during flowering led to above-average fruit set with large berries and clusters. Cycles of warm temperatures in June and July accelerated maturation until mid-August when the weather cooled. Unusually cool temperatures and long foggy mornings leading up to harvest led to extended ripening and excellent flavor development for the 2018 vintage. Harvest for Fog Veil began on September 17th.

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 aging.