

LA CREMA®



FOG VEIL VINEYARDS

2016

Pinot Noir

Lush. Earthy. Balanced.

"Aromas of WILD STRAWBERRY, blackberry, and cardamom. Flavors of BOYSENBERRY, raspberry, and sassafras with hints of baking spice. SOFT tannins balanced by vibrant acidity."

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: Flowers, 23, 115, 667, 777, and 2A.

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

EXCEPTIONAL GRAPES

After 4 years of drought, winter rains provided ample soil moisture for the 2016 growing season. Mild weather in February coaxed vines to awaken from dormancy and budbreak occurred earlier than usual. Temperatures remained moderate during bloom and early grape development which permitted the vines to set an average crop. Additional rainfall in March and April resulted in healthy canopy growth. Heat drove sugar levels in late summer, fog moderated this influence and the acidity levels remained high in the Russian River. Harvest for Fog Veil began on September 7th, 2016.

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: 14.8%
T.A.: 0.56g / 100mL
pH: 3.6

