



SARALEE'S VINEYARD 2019 PINOT NOIR ROSÉ

Fruity. Crisp. Classic.

"Aromas of **FRESH NECTARINE**, tangerine peel, and **STRAWBERRY** are followed by flavors of fresh **WATERMELON**, white cherry, and lime zest. The 2019 vintage presents a delicate texture and an elegant finish."

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

At the heart of the Russian River Valley sits a majestic vineyard honoring the late Saralee Kunde, one of the region's most beloved and respected wine-growing visionaries. Awash with rustic charm, the 200-acre vineyard features a variety of Chardonnay clones on a diverse spectrum of rootstocks as well as eight different soil types—mostly sandy/gravelly, or clay loams. This complex vineyard dotted with flower gardens and oak groves produces truly magical fruit.

It's one of the world's best cool-climate appellations, tailor-made for a sophisticated Rosé. It's a place for La Crema.

EXCEPTIONAL GRAPES

The 2019 growing season in the Russian River Valley was nearly ideal. Winter began with record rainfall in February and March, which caused significant flooding across Sonoma County. As a result, groundwater was replenished, and irrigation ponds were filled. Rains and cool weather delayed bud break by nearly two weeks in some areas compared to 2018. Surprisingly heavy rainfall in May came right around the time of bloom but did not affect fruit set substantially. Summer was mild with warm days and cool nights. A long slow ripening season produced grapes with distinct flavors, aromas, and vibrant acidity. The Rose harvest at Saralee's vineyard began on September 4th.

ARTISAN WINEMAKING

Our small-batch, hands-on techniques continued into the winery.

The fruit was gently picked and whole cluster pressed before being fermented at cool temperatures in stainless steel tanks and neutral French oak barrels. A small portion of saignée was mixed in during barrel fermentation to provide greater complexity. The finished wines were left on lees for 2–3 months prior to the final blending.

Smooth and elegant. Bright and exotic. Fresh. Juicy. Classic.

THE STATS:

Appellation:	Russian River Valley
Composition:	100% Pinot Noir Rosé
Barreling:	Stainless Steel 62%
	Neutral French Oak 38%
Alcohol:	13.5%
T.A.:	0.60g / 100mL
pH:	3.20