



SARALEE'S VINEYARD 2020 PINOT NOIR ROSÉ

Fruity. Crisp. Classic.

"Aromas of pink grapefruit, **ALPINE STRAWBERRY**, and tangerine peel are followed by flavors of **FRESH WATERMELON**, white cherry, and lime zest. The 2020 vintage presents a **DELICATE** texture and supple finish."

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation:	Russian River Valley
Composition:	100% Pinot Noir Rosé
Barreling:	Stainless steel and Neutral French oak
Alcohol:	13.2%
T.A.:	6.3 g/L
pH:	3.35

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 2020 vintage was one of the most dramatic on record. Winter was dry with rainfalls about 50% of normal levels. A dry winter was followed by a warm and dry spring, with a couple of frost events around budbreak and a rain shower during bloom. In Mid-August, lightning storms ignited wildfires in Sonoma County and other California regions, altering harvest decisions. However, heat spells late in the season helped ripening and flavor development. Harvest began on August 16th at Saralee's Vineyard.

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.