



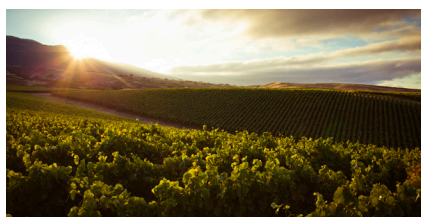
SARALEE'S VINEYARD

2017 PINOT NOIR ROSÉ

Fruity. Crisp. Classic.

"STRAWBERRY, grapefruit, rose petals, hints of crushed herb. On the palate, ripe WATERMELON and tangerine are complimented by undertones of MINERALITY and racy acid. Delicate, elegant and vibrant."

CRAIG McALLISTER,
WINEMAKER



THE STATS:

Appellation:	Russian River Valley
Composition:	100% Pinot Noir Rosé
Type of Oak:	100% fermented in stainless steel
Alcohol:	14.1%
T.A.:	0.65g / 100mL
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. Atop rolling vineyards, awash in rustic charm and dotted with flower gardens and oak groves, it's truly storybook. And the fruit? Magical.

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

A cool climate means grapes spend more time on the vine. That allows a deeper, more dramatic spectrum of flavors and aromas to develop. And that creates decidedly rich and layered wines.

Winter provided a much-needed record rainfall, followed by a mild wet spring. This allowed for a return to normalcy for the timing of bud break, with warm weather in mid-March stimulating vines to awaken. Saturated soils promoted vigorous canopy and cover crop growth which necessitated additional vineyard attention. Temperatures were moderate during bloom and early grape development. Cycles of above average temperatures in June and July accelerated maturation, but cool nights helped to provide flavor development and acid retention. Record heat on Labor Day weekend prompted an early harvest. The Rose harvest at Saralee's vineyard began on August 31st.

ARTISAN WINEMAKING

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

The fruit was hand-picked, hand-sorted and gently de-stemmed, with 70% whole berries in tank. Next, it was cold soaked at 48 degrees F and the juice bled from the tank after 36 to 48 hours. Cool fermentation occurred in stainless steel tanks. Post fermentation wine was then racked clean with only the lightest lees taken. No Malolactic fermentation or barrel aging.

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