



SARALEE'S VINEYARD 2018 PINOT NOIR ROSÉ

Fruity. Crisp. Classic.

"Aromas of rose petals, tangerine and alpine **STRAWBERRY** are followed by flavors of fresh **WATERMELON**, lime candy, and white cherry, which are complimented by undertones of minerality. On the palate the wine exudes **RACY** acidity and delicate texture."

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

Weather conditions in 2018 made for an interesting growing season. A cold snap in late February prevented early bud break which was followed by record rainfall in March. A very warm Easter Weekend finally triggered bud break in many parts of the Russian River Valley. Fruit set was better than expected at Saralee's producing large berries and clusters throughout the vineyard. Cycles of above average temperatures from June to August accelerated maturation and long foggy mornings led to an extended ripening period. The Rosé harvest at Saralee's Vineyard began on September 7th.

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 55%
	Neutral French Oak 45%
Alcohol:	13.2%
T.A.:	0.71g / 100mL
pH:	3.18