



## RUSSIAN RIVER VALLEY

2015

# Pinot Noir

### **Refined. Rich. Elegant.**

*"FLORAL, raspberry, blackberry and hints of cola and espresso. On the palate, black cherry, BOYSENBERRY, dark chocolate and subtle EARTHY elements. Medium-bodied with finely integrated tannins are BALANCED by juicy acidity."*

CRAIG McALLISTER,  
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

Picture a meandering river. Tall redwoods rise from its banks. Thick fog snakes along it, up from the ocean into nooks and crannies lush with forests, farms, and rolling vineyards. Small communities dot the riverside, home to artisans and farmers who work the land. This is the Russian River Valley, the heart—and soul—of the Sonoma Coast.

***It's one of the world's best cool-climate appellations.  
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.

Warm winter temperatures led to early bud break in February and March of 2015, but cooler than average temperatures in May delayed and affected bloom and potential yields were lower than the previous three years as a result. Verasion was early, followed by a warm and dry summer which drove ripening for one of the earliest harvests on record in the Russian River Valley. The Russian River Pinot Noir harvest began on August 20th in 2015.

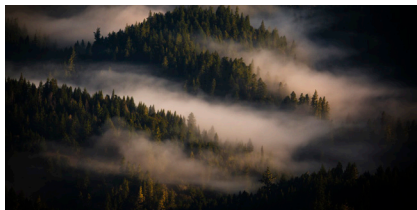
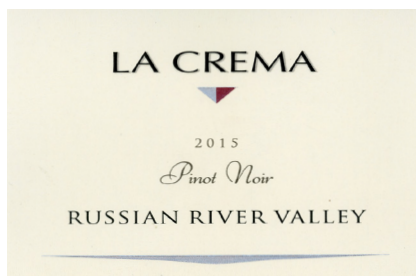
### ARTISAN WINEMAKING

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

Fruit was hand-picked, hand-sorted and gently de-stemmed, with 70% whole berries in tank. After being cold soaked at 48 degrees F for 3-5 days, it was fermented in open top tanks and punched down three times per day during active fermentation. Post-fermentation, free run was transferred to tank for one night of settling before racking to new and used French oak barrels. No racking out of barrels until blending prior to bottling.

Sourced from 14 grower and estate vineyards spread across the Russian River Valley AVA and its sub AVAs of Chalk Hill and Green Valley. The estate vineyards include Bellflower, Piner, Bones Road, Olivet, Barbieri, Ross Road and Saralee's. The clones include 777, Flowers, Pommard, 2A, 667, 828 and 23.

***The soulful, spirited Russian River Valley in every sip.***



### THE STATS:

Appellation: Russian River Valley  
 Composition: 100% Pinot Noir  
 Type of Oak: 100% French oak;  
 31% new  
 Time in Barrel: 11 months  
 Alcohol: 14.6%  
 T.A.: 0.60g / 100mL  
 pH: 3.76