



RUSSIAN RIVER VALLEY 2017 PINOT NOIR

Refined. Rich. Elegant.

"Aromas of black plum, FRESH RASPBERRY, and forest floor are complemented by flavors of BING CHERRY and sassafras with hints of baking spice. On the palate, the 2017 vintage exudes RICH CONCENTRATION and integrated acidity."

JEN 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

The home of La Crema and the heart of Sonoma County Wine Country, the Russian River Valley AVA is one of the world's premier wine-growing regions. One unique element of the area is the Pacific Ocean's maritime influence which moderates the warm days of the growing season allowing grapes to ripen and develop slowly. The unique weather patterns combined with a diversity of well-draining soils make the appellation well suited to produce cool-climate Pinot Noir.

***It's one of the world's best cool-climate appellations.
It's a place for La Crema.***

EXCEPTIONAL GRAPES

The start of 2017 brought much-needed rainfall which was followed by a mild wet spring season. A wet winter and mild spring allowed for a return to normalcy for the timing of bud break while warm weather in mid-March stimulated vines to awaken. Water saturated soils promoted vigorous canopy and cover crop growth requiring additional vineyard attention. Temperatures were moderate during bloom and early grape development. In June and July, cycles of above-average temperatures accelerated maturation with cool nights helping to provide flavor development and acid retention. Record heat on Labor Day weekend prompted an early harvest in the Russian River Valley. Harvest began on September 1st in the Russian River.

ARTISAN WINEMAKING

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

The grapes were picked by hand in the cool of the morning before being gently sorted and destemmed. Once in the tank, the grapes were cold-soaked for 3 to 5 days before being inoculated with selected yeasts. Fermentation was allowed to proceed with punch downs performed daily for increased depth of color and flavor expression. Grapes spent approximately 14 days in the tank before free run wine was drained from the skins. After 24 hours of settling, this wine was put to barrel in 100% French oak where it spent a minimum of 10 months before being racked, blended and bottled.

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; 34% new
Time in Barrel:	10 months
Alcohol:	14.5%
T.A.:	0.56g / 100mL
pH:	3.52