



RUSSIAN RIVER VALLEY 2018 PINOT NOIR

Refined. Rich. Elegant.

"Aromas of dark cherry, BLACKBERRY, and forest floor are followed by flavors of black raspberry, baked RHUBARB, and baking spice. On the palate, the 2018 vintage presents fine tannins and RICH concentration."

JEN WALSH, WINEMAKER



THE STATS:

Appellation: Russian River Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French oak;
40% new
Time in Barrel: 10 months
Alcohol: 14.5%
T.A.: 0.60g / 100mL
pH: 3.49

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 the 2018 growing season was unseasonably warm and dry. A cold snap in late February followed by record rainfall in March prevented early bud break. A warm Easter weekend finally triggered bud-break throughout the Russian River Valley, and fruit set was above average with large berries and clusters. Cycles of above-average temperatures in June and July accelerated maturation through August, while unusually cool temperatures and long foggy mornings led to extended ripening time late in the season. The Pinot Noir harvest in the Russian River Valley began on September 14th, 2018.

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.