

LA CREMA®

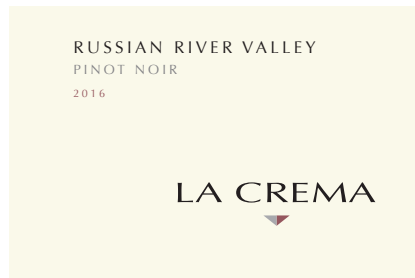


RUSSIAN RIVER VALLEY 2016 PINOT NOIR

Refined. Rich. Elegant.

"BING CHERRY, cola, black tea and BAKING SPICES. On the palate, sassafrass, BLACK PLUM and raspberry with hints of cocoa powder. Medium-bodied with supple tannins and INTEGRATED acidity."

JEN WALSH, WINEMAKER



THE STATS:

Appellation: Russian River Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French oak;
35% new
Time in Barrel: 10 months
Alcohol: 14.5%
T.A.: 0.61g / 100mL
pH: 3.55

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.

After 4 years of drought, winter rains provided ample soil moisture for the 2016 growing season. Mild weather in February coaxed vines to awaken from dormancy and budbreak occurred earlier than usual. Temperatures remained moderate during bloom and early grape development which permitted the vines to set an average crop. Additional rainfall in March and April resulted in healthy canopy growth. Heat drove sugar levels in late summer, fog moderated this influence and the acidity levels remained high in the Russian River. Harvest in the Russian River Valley began on September 3rd, 2016.

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 9 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 Barbieri, Bellflower, Bones Road, Olivet, Piner and Ross Road. The clones include 777, 115, 667, Pommard, 828, 114, 23 and 2A.

The soulful, spirited Russian River Valley in every sip.