



## SARALEE'S VINEYARD

2016

# Pinot Noir

### **Lush. Fruity. Intense.**

*"On the nose there are notes of wild RASPBERRY, musk rose, and forest floor followed by flavors of red PLUM, saffrafras, and cherry candy on the palate. Overall the 2016 vintage has a medium body with DELICATE structure and refined tannins."*

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.

*This is Saralee's Vineyard, a Russian River Valley gem.*

*It's a place for La Crema.*

### EXCEPTIONAL GRAPES

After four 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 wines to set an average crop. Additional rainfall in March and April during the early growing season allowed for healthy canopy growth. The heat drove sugar levels in late summer and was moderated by fog allowing acidity levels to remain high in the Russian River Valley. The Pinot Noir harvest began on September 5th at Saralee's Vineyard.

### ARTISAN WINEMAKING

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

Grapes were picked by hand in the cool of the morning and gently sorted. Once in tank, the grapes were cold soaked for a minimum of 5 days before being inoculated with selected yeasts. Fermentation proceeded, and grapes spent approximately 14 days on skins before free run wine from the tank was put to barrel. The finished wine was aged in French oak barrels for a minimum of 10 months before final blending and bottling.

*The singular beauty of Saralee's Vineyard in every sip.*



### THE STATS:

Appellation:	Russian River Valley
Composition:	100% Pinot Noir
Type of Oak:	100% French; 32% new
Time in Barrel:	10 months
Alcohol:	14.5%
T.A.:	0.58g / 100mL
pH:	3.72