



## SARALEE'S VINEYARD

2017

# Pinot Noir

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

*"Aromas of fresh STRAWBERRY, boysenberry, and red currant are followed by flavors of BLACK PLUM, pomegranate, and saffras. On the palate, the 2017 vintage presents a 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

The start of the 2017 growing season brought much-needed rainfall, followed by a mild and wet spring season. The wet winter and mild spring allowed for a return to normalcy for bud break timing, 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, which began on September 1st.

### 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; 35% new
Time in Barrel:	10 months
Alcohol:	14.5%
T.A.:	5.5g / L
pH:	3.65