



SARALEE'S VINEYARD 2018 PINOT NOIR

Lush. Fruity. Intense.

"Aromas of FLORAL, raspberry, strawberry and hints of earth. Flavors of fresh red CHERRIES, rhubarb compote, POMEGRANATE and subtle savory elements. It has a medium body with fine, integrated tannins and balanced by juicy acidity."

CRAIG McALLISTER, 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

2018 saw a return to more typical growing conditions in Northern California. Winter provided much-needed rainfall, followed by a mild wet spring. This allowed a return to normalcy for the timing of bud break in late March, some 3-4 weeks later than the previous 2-3 years. Temperatures were moderate during bloom and early grape development. The Summer months brought some heat, but absent were the extreme heat spikes that had been a feature of recent growing seasons. In August the marine layer was a constant, often blocking out the sun until late morning-early afternoon. Ripening proceeded slowly giving the desired long hangtime on the vine which promoted flavor development and helped retain naturally vibrant acidity. The 2018 Saralee's Pinot Noir harvest got underway on September 20th.

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; 31% new
Time in Barrel:	9 months
Alcohol:	14.7%
T.A.:	5.5g / L
pH:	3.72