



SARALEE'S VINEYARD 2021 PINOT NOIR

Lush. Fruity. Intense.

"On the nose there are notes of rose petal, raspberry, STRAWBERRY, and hints of earth and crushed herbs.

Flavors of fresh red cherries, rhubarb, and POMEGRANATE, on the palate.

The 2021 vintage has a medium body, with finely integrated tannins, and a balanced 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

The Russian River Valley had an excellent growing season in 2021. A relatively dry winter exacerbated drought conditions and resulted in a much lighter crop compared to average. Spring was relatively cold and peppered, with freeze events both pre and post bud break. A warm dry summer provided ideal growing and ripening conditions mostly in the absence of extreme heat spells. The heat did arrive early to mid August and drove early ripening in some of our warmer vineyard sites. As noted drought conditions resulted in lower Pinot Noir yields but created intense aromas and flavors in exceptional fruit, the resulting wines show vibrant aromatics and great concentration of flavor. Our 2021 Saralee's Vineyard Pinot Noir harvest began on September 4th.

ARTISAN WINEMAKING

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

The fruit was hand-picked, hand-sorted, and gently de-stemmed, with 70% whole berries in tank. Cold soaked at 48°F for 3-5 days. Fermented in open top tanks, punched down 3 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.

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:	14.0%
T.A.:	5.8 g/L
pH:	3.59