

LA CREMA[®]



BELLFLOWER VINEYARD

2016

Pinot Noir

Rich. Textured. Refined.

"Aromas of sweet pipe tobacco, BOYSENBERRY and black plum. On the nose, multi layered blueberry, black berry, PLUM and cherry with subtle layers of EXOTIC SPICE and toast. Richly textured, fine tannins and BALANCED acidity drives a long finish."

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

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

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 allowed the vines to set an average crop. Additional rainfall in March and April during the early growing season permitted healthy canopy growth. Heat drove sugar levels in late summer, fog moderated this influence and the acidity levels remained high in the Russian River Valley. Harvest began at Bellflower on September 3, 2016.

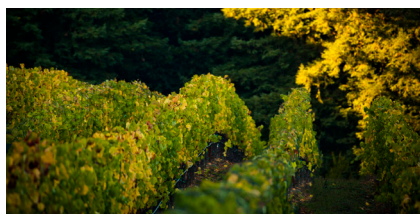
ARTISAN WINEMAKING

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 degrees for 3-5 days, then fermented in open top tanks and punched down three times per day during active fermentation. Post-fermentation, free run juice was transferred to tank overnight for settling before racking to new and used French oak barrels. No racking out of barrels occurred until blending, prior to bottling.

Sourced from Estate Bellflower vineyard in the heart of the Russian River AVA. The soil type at Bellflower vineyard is Huichica loam, a free draining- moderate vigor soil known for the production of quality Pinot Noir. Clones include 667, 777 and 828.

The soulful, spirited Russian River Valley in every sip.



THE STATS:

Appellation: Russian River Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French oak;
51% new
Time in Barrel: 15 months
Alcohol: 14.8%
T.A.: 0.59g / 100mL
pH: 3.43