



BRUT ROSÉ SPARKLING WINE RUSSIAN RIVER VALLEY

Sincere. Delicate. Nuanced.

“On the nose, aromas of WHITE FLOWERS, BRAEBURN APPLE, and CRUSHED OYSTER SHELL. Flavors of LEMON MERINGUE, WILD STRAWBERRIES, and FRESH GINGER on the palate. A lively core of acidity is followed by a vibrant lingering finish.”

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation:	Russian River Valley
Composition:	65% Pinot Noir 35% Chardonnay
Alcohol:	12.2%
T.A.:	0.69g/100mL
Dosage:	6g/L
pH:	3.05
Production:	Méthode Traditionnelle

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, passionate in our belief that they make uniquely expressive and elegant wines. Oregon’s Willamette Valley is no exception. We thoroughly appreciate, and are fully committed to, all that makes this region so revered — its beauty, its passion, its wine.

A REMARKABLE PLACE

Located in the heart of the Russian River Valley this majestic vineyard honors 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 and Pinot Noir 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.

***It’s one of the world’s best cool-climate appellations.
It’s a place for La Crema.***

EXCEPTIONAL GRAPES

The Russian River Valley is a cool grape growing region, influenced significantly by fog and the valley’s proximity to the Pacific Ocean. Warm days and cool nights promote flavor development within the grapes while also retaining great natural acidity. Sparkling wine harvest typically occurs between mid to late August.

ARTISAN WINEMAKING

Our small-batch, hands-on techniques continued into the winery.

The grapes were gently whole-cluster pressed then fermented at cool temperatures in stainless steel tanks. The base wine is blended utilizing 65% Pinot Noir and 35% Chardonnay before being placed in tirage the following spring after harvest. This sparkling wine was also crafted in the Méthode Traditionnelle, a winemaking technique utilized for sparkling wines where the wine is allowed to undergo a secondary fermentation in bottle. This Sparkling Wine was aged for approximately 24 months on its lees before disgorging with a dosage of 6 g/L.