

# "SWEET AS" 2022 RIESLING

#### Loveable. Harmonious. Artisanal.

"Aromas of beeswax, APRICOT, and tangelo are followed by flavors of honeyed stone fruit, and candied CITRUS. Complemented by undertones of paraffin wax and a flinty minerality. Overall the wine is rich, concentrated, and balanced."

CRAIG MCALLISTER, WINEMAKER





#### THE STATS:

Appellation:	Russian River Valley
Composition:	100% Riesling
Type of Oak:	Unoaked
Alcohol:	8.2%
T.A.:	6.7g / 100mL
pH:	3.3
Residual Sugar:	237 g/L

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 and Pinot Noir clones along with 1 acre of Riesling vines. 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 had a somewhat challenging growing season in 2022. Winter was relatively dry, the limited rainfall only partially replenished reservoirs and soil moisture. Unseasonably sunny and warm weather in February prompted early bud break, leaving vines susceptible to early season frosts. Overall Spring and early summer were warm and relatively trouble free. The heat turned up in late August and early September and record temperatures accelerated ripening and brought a fast paced harvest. October and November rains promoted ideal conditions for Botrytis growth, essential for concentrating sugars and flavors in late harvest wines. Our Saralees Vineyard Late Harvest Riesling was picked on November 17th.

## ARTISAN WINEMAKING

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

The grapes are gently pressed, then fermented at cool temperatures in small stainless steel tanks. Fermentation was arrested when desired alcohol and residual sugar levels wine in range.