



40TH ANNIVERSARY

2018

Pinot Noir

Bold. Complex. Elegant.

“Aromas of *RASPBERRY* candy, wild rose, and cedar. On the palate, black cherry, *PLUM JAM*, and seductive notes of *COCOA* are present. The wine has rich concentration and firm acidity. ”

JENNIFER WALSH,
WINEMAKER



THE STATS:

Appellation: Russian River Valley
 Composition: 100% Pinot Noir
 Type of Oak: 100% French oak;
 36% new
 Time in Barrel: 10 months
 Alcohol: 14.5%
 T.A.: 0.58g / 100mL
 pH: 3.45

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 STORY

In celebration of four decades of winemaking excellence, this wine is a collaboration between La Crema’s founding winemaker, Rod Berglund, and La Crema’s current winemaking team. With her extensive knowledge of the Russian River Valley and La Crema’s single-vineyard sites, Jen Walsh, winemaker for La Crema’s designated vineyard wines, was tapped by La Crema’s head winemaker, Craig McAllister, to partner with Rod on this wine. With the goal of bringing the past and present together, the 2018 La Crema 40th Anniversary Pinot Noir is a showcase of La Crema’s long-established winemaking philosophy of Burgundian practices and cool climate appellations as well as the winery’s premier Russian River Valley Pinot Noir estate vineyards. Vineyard sources for this wine include Bell-ower, Piner, Saralee’s, Seascape, and Ross.

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

EXCEPTIONAL GRAPES

The 2018 growing season started with an unseasonably warm and dry winter for the Russian River Valley. Late February brought a cold snap, and March followed with record rainfall, so it wasn’t until Easter weekend when a warm streak triggered bud break. Fruit set was above average with most vineyards producing large berries and clusters. Cycles of above-average temperatures in June and July accelerated maturation through mid-August. Late in the growing season, unusually cool temperatures and long, foggy mornings led to extended ripening on the vine. The Pinot Noir harvest in the Russian River Valley began on September 15th.

ARTISAN WINEMAKING

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

The grapes for this wine were picked by hand in the cool of the early morning before being gently sorted and destemmed. Once in tanks, the grapes were cold-soaked for 3-5 days and then inoculated with selected yeasts. Some lots contained between 20-30% whole cluster grapes. Punch-downs were performed 1-3 times a day and the fermenting wine spent approximately 14 days in tanks before free-run wine was drained from the skins. The free-run wine was put to barrel where it spent a minimum of 10 months before it was racked, blended and bottled.

The soulful, spirited Russian River Valley in every sip.