LA CREMA®

RUSSIAN RIVER VALLEY

2019 PINOT NOIR

Refined. Rich. Elegant.

*"Aromas of black cherry, **BLACKBERRY JAM**, and cedar are followed by flavors of strawberry, **BOYSENBERRY**, and sassafras. The 2019 vintage presents balanced acidity and **PLUSH** tannins."*

JEN WALSH, WINEMAKER





THE STATS:

Appellation:	Russian River Valley
Composition:	100% Pinot Noir
Type of Oak:	100% French oak; 35% new
Time in Barrel:	14 months
Alcohol:	14.5%
T.A.:	5.7 g/L
pH:	3.49

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

The home of La Crema and the heart of Sonoma County Wine Country, the Russian River Valley AVA is one of the world's premier wine-growing regions. One unique element of the area is the Pacific Ocean's maritime influence which moderates the warms days of the growing season allowing grapes to ripen and develop slowly. The unique weather patterns combined with a diversity of well-draining soils make the appellation well suited to produce cool-climate Pinot Noir.

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

EXCEPTIONAL GRAPES

The 2019 growing season in the Russian River Valley was nearly ideal. Winter began with record rainfall in February and March, which replenished the groundwater. Bud break was delayed two weeks compared to 2018 due to the late rains. Another heavy rain in May came right around bloom, but it did not affect the fruit set substantially. Summer was relatively mild and was in line with 2018 conditions. A long slow ripening season produced grapes with distinct flavors, aromas, and vibrant acidity. The Pinot Noir harvest in the Russian River Valley began on September 5th.

ARTISAN WINEMAKING

Our small-batch, hands-on techniques continued into the winery.
The grapes were picked by hand in the cool of the morning before being gently sorted and destemmed. Once in the tank, the grapes were cold-soaked for 3 to 5 days before being inoculated with selected yeasts. Fermentation was allowed to proceed with punch downs performed daily for increased depth of color and flavor expression. Grapes spent approximately 14 days in the tank before free run wine was drained from the skins. After 24 hours of settling, this wine was put to barrel in 100% French oak where it spent a minimum of 14 months before being racked, blended and bottled.

The soulful, spirited Russian River Valley in every sip.

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