

Cresta Velia

United States - California

Winemaker and founder John Giannini named Cresta Velia for his mother and grandmother - combining his mother's maiden name (Cresta) with his grandmother's first name (Velia). Cresta Velia's inaugural vintage was the 2009 Cabernet Sauvignon and now also includes a Sonoma Coast Pinot Noir label.

John Giannini founded Cresta Velia in 2006. John grew up in an extended Italian family - wine was always served with food. He considers both to be inseparable from one another. He comes to Napa from a restaurant background - first working at Scallas Bistro in San Francisco. He was introduced to Napa wines by a server at Scalla's who would often visit the valley. John would accompany him on these day trips; his appreciation for wine grew. Eventually he moved to Napa and worked at Terra Restaurant. In 2006, John became the Cellar Master at Outpost Winery in Angwin and in 2007 he took over as the Assistant Winemaker under Thomas. Since then, John has helped craft many of the 100 point wines that have come out of Outpost winemaking facility. And while he continues to be the Assistant Winemaker at Outpost, the next logical step was to become a winemaker in his own right; and so Cresta Velia was born.

Cresta Velia's Cabernet Sauvignon hails from Eagle Summit, a beautifully farmed hillside vineyard on Howell Mountain, overlooking Napa Valley. Thin soils underpinned by volcanic bedrock force the vines to delve deep in search of water and nutrients, producing wines with an ineffable sense of place. Eagle Summit Vineyard, which sits at an elevation just under 2000 feet, is a gently sloping site with iron rich red soil and well draining volcanic rock which contribute to the formation of small intensely flavored berries that create wines of distinction with an undeniable sense of place.

Cresta Velia Pinot Noir is crafted with clones 115 and 667 from the Bohemian Vineyard Green Valley just outside the town of Occidental. Residing in the western region of the Russian River Valley the site receives the cooling benefit of the coastal influence and slightly less heat than the middle of the Valley allowing full maturity while retaining freshness.