

# LA CREMA



## LOS CARNEROS

2007

# Chardonnay

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**vivid orange zest and balanced  
minerality**

*“Look for bright orange and stone fruit aromas, punctuated by butterscotch and caramel corn. In the mouth, vibrant notes of lemon zest and mineral blend with toasty shortbread overtones. Elegant and beautifully balanced, a broad mid-palate leads to a subtly spicy finish.”*

*Melissa Stackhouse, Winemaker*

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### THE SERIES: APPELLATION SERIES

We admit it. We're very passionate when it comes to terroir. Technically, it means the absolute unique characteristics of a site – soil, wind, temperature, cosmic influences, neighboring lavender fields, distance from the sea. In another sense, it simply means that one wine cannot be duplicated anywhere else. Our appellation wines are built on this concept. A bit of alchemy, a dash of mother nature, a healthy dose of craftsmanship – all play a key role in these limited releases.

### THE PLACE: LOS CARNEROS

Straddling the Napa/Sonoma County line, the Los Carneros hills roll up from the shores of the San Pablo Bay. The unique factor here is wind – a relentless cooling force that charges up the rolling hillsides. Our estate Chardonnay blocks are all within 10 miles of the bay, so the constant wind and fog allow the grapes to ripen at a snail's pace, retaining bright, beautiful acidity while developing vivid, concentrated aromas and flavors.

### THE VINTAGE: 2007

The 2007 growing season was marked by cool weather, early bud break and low rainfall. By early August, when the grapes entered veraison (the beginning of the ripening cycle), fruit was already showing the promise for excellent flavor profiles. As harvest approached cool temperatures allowed the grapes to ripen slowly and evenly on the vine. The early potential of the grapes came to fruition and flavor development in the 2007 vintage wines was truly exceptional.

### THE TECHNIQUE: ARTISAN - FROM START TO FINISH

Our first release of the Los Carneros Chardonnay fruit was grown on three estate vineyard blocks – Huichica Hills, Durell and Ahmann – which are planted primarily to Clone 4 and Dijon clones.

At harvest time, the fruit was treated with kid gloves. We hand picked in the cool early morning, delivering the grapes to the winery within hours in small, half-ton bins. Whole-cluster pressing gently removed juice from skins and seeds, preserving the brilliant fruit flavors.

100% of the wine was barrel fermented, helping to integrate the vibrant Los Carneros character with smoother oak components. Then the wine underwent malolactic fermentation, balancing the natural acidity of the Los Carneros fruit with smooth, round tones. The wine rested in barrel for 10 months before bottling, gently aging “on the lees,” which were stirred every three weeks to impart a round, creamy mouth feel.

### THE STATS:

Appellation:	Los Carneros	Alcohol:	14.5%
Composition:	100% Chardonnay	T.A.:	0.59g / 100mL
Clonal Selection:	Clone 4, Dijon	pH:	3.64
Type of Oak:	100% French, 30% new barrels, medium and medium plus toast levels	R.S.:	0.22%
Time in Barrel:	10 months	Cases Produced:	2,900