



Exotic floral & bright tropical flavors over a rich, textured finish.

"The inaugural vintage of Monterey Chardonnay shows exotic floral and tropical fruit on the nose, punctuated by appealing butterscotch, lemon peel and spice notes. The palate expands into bright peach, grilled pineapple and honeysuckle with subtle toast and caramel adding richness and beautiful texture on the finish."

Melissa Stackhouse, Winemaker

THE SERIES: MONTEREY

La Crema is a pioneer in cool-climate artisan winemaking. From our home in the Russian River Valley, we have explored California's finest coastal growing regions to uncover vineyards where cooling coastal wind and fog allow the grapes to ripen slowly on the vine, developing intensely complex aromas and flavors. This quest has led us north into the rugged hills of Mendocino and south along the wind-swept slopes of Los Carneros. The new Monterey wines come from the cool benchlands of this central California coastal appellation, where vivid, fruit-forward Chardonnay and silky, beautifully textured Pinot Noir make a natural addition to our portfolio.

THE PLACE: MONTEREY

The vineyards of Monterey are defined by persistent ocean winds, giving this region one of the longest, coolest growing seasons in California. Strong winds combine with an abundance of fog and sun, but scarce rainfall. Skillful vineyard management is rewarded at harvest time, where the best Monterey fruit is characterized by aromatic and textural complexity with crisp, firm structure.

THE VINTAGE: 2007

The 2007 vintage was cool from start to finish. Below-average temperatures, less rainfall and early budbreak caused a lighter set in the vineyards, reducing the overall crop size by 25%. When the veraison ripening process began in August, fruit expressed the potential for excellent flavor profiles. Foggy mornings and constant winds provided excellent ripening weather as harvest approached. Flavor profiles for this vintage are outstanding.

THE TECHNIQUE: COOL-CLIMATE ARTISAN WINEMAKING

Chardonnay for this release was selected from prime vineyards of Monterey, all within 25 miles of the rocky Pacific coastline. We used a variety of clones – Clone 4, Dijon, Rued – to emphasize the fruit's natural complexity and intense aromatics. To ensure the clusters arrived at the press with minimal damage, fruit was harvested in the cool, early morning hours.

The wine was 100% barrel fermented and aged sur lie in 70% French / 30% American oak for six months. Toast levels of the barrels ranged from medium to medium plus, adding engaging layers of spice, texture and vanilla. During barrel aging, the lees were stirred to enhance the creamy, round character of the wine.

THE STATS:

Appellation:	Monterey	Time in Barrel:	6 months
Composition:	100% Chardonnay	Alcohol:	13.9%
Type of Oak:	70% French (21% new) 30% American (4% new)	T.A.:	0.62g / 100mL
	medium to medium-plus toast levels	pH:	3.59
		R.S.:	0.15%