

# LA CREMA



## RUSSIAN RIVER VALLEY

2007

# Chardonnay

---

*fresh, crisp, bright Chardonnay*

*"The 2007 Russian River Valley Chardonnay offers aromas of baked apple and pear, along with subtle hints of honeysuckle, butter cream and spice. Juiciness in the mouth is enveloped by flavors of butter cookie, pear and slight toastiness leading to an elegant, yet rich finish."*

*Melissa Stackhouse, Winemaker*

---

### 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: RUSSIAN RIVER VALLEY

Chardonnay is a chameleon – readily taking on the character of its growing site and winemaking technique. Cloaked in the cool coastal fog that rolls in from the Pacific Ocean, Chardonnay grown in Russian River Valley retains a lively acidity and crispness as it ripens slowly in the cool-climate. We love the vibrant, perfumed aromatics and fresh, bright fruit 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 of 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

When you start with a fruit source like the Russian River Valley, you gear everything towards extracting every last ounce of character from the vineyard.

Our first choice is in clone selection. We blend a large percentage of Dijon and Rued Chardonnay clones – both known for unusual dimension of vibrancy and perfumed aromatics. Starting in the vineyard, the fruit is treated with kid gloves. We hand pick the fruit in the cool early morning, arriving within hours at the winery in small, half-ton boxes. Whole-cluster pressing gently removes juice from skins and seeds, preserving the vivid fruit flavors.

We now send the wine to barrel, where the fermenting juice takes on both polish and personality to create the final masterpiece. Balancing the fruit and oak is crucial – so both primary and malolactic fermentation take place in French oak; this helps to really blend the vibrant Russian River Valley fruit character with the smooth oak components. The wine then rests in barrel for ten months before bottling, gently aging "on the lees" and taking on a round, creamy mouth feel.

### THE STATS:

Appellation:	Russian River Valley	Alcohol:	14.5%
Composition:	100% Chardonnay	T.A.:	0.54g / 100mL
Clonal Selection:	Dijon, Rued, Clone 4, 809	pH:	3.56
Type of Oak:	100% French, 49% new barrels, medium and medium plus toast levels	R.S.:	0.11%
Time in Barrel:	10 months	Cases Produced:	5,500