

LA CREMA



2007 CHARDONNAY SONOMA COAST

Beautifully aromatic, citrus-laced and layered.

"The 2007 release of our Sonoma Coast Chardonnay bursts with vivid citrus and fresh green apple aromas, laced with subtle notes of honeysuckle and clove. On the palate, flavors broaden into rich spiced apple and crisp lime zest, with vanilla and caramel tones adding richness and texture on the finish."

Melissa Stackhouse, Winemaker

THE SERIES: SONOMA COAST

Since 1979, La Crema has crafted the traditional wine varieties of Burgundy in the cool vineyards of the Sonoma Coast. This coastal region's boundary begins at the Mendocino County border, continues along the western coastal edge of Sonoma County through the mouth of the Russian River Valley, and extends to the Los Carneros region on the southern Sonoma/Napa border. Our Sonoma Coast wines are a salute to the tremendously fresh, concentrated and layered palette of flavors offered by these coastal vineyards. Crafted one barrel at a time at our family-owned winery, Sonoma Coast wines offer exceptional balance and fruit intensity.

THE PLACE: SONOMA COAST

Like the Burgundy wine region of France, the vineyards of Sonoma Coast offer an unusually long, cool and even growing season. Lingering fog and wind from the nearby Pacific Ocean (or, in Los Carneros' case, the San Pablo Bay), moderate temperatures throughout the growing season and slow the ripening process. With an extended "hang" time on the vines, the results at harvest are small berries with firm acidity and highly concentrated varietal aromas and flavors.

THE VINTAGE: 2007

The 2007 vintage was cool from start to finish. Below average temperatures, 40% less rainfall and an early budbreak caused a lighter set in the vineyards, reducing the overall crop size by 15%. When the veraison ripening process began in late July, fruit expressed the potential for character and distinction. Foggy mornings and evenings provided excellent ripening weather as harvest approached. Overall, flavor profiles for this vintage are exceptional.

THE TECHNIQUE: ARTISAN - FROM START TO FINISH

Chardonnay for this release is selected from cool vineyard sites within the Sonoma Coast boundaries – all within 25 miles of the Pacific Ocean. We use a variety of clones to achieve rich layers and complex, intense aromatics. To ensure the clusters have minimal damage, fruit is picked in the cool, early morning – the grapes arriving within hours at the winery in small, half-ton bins. As the fruit glides off on a belt delivery system, we carefully remove inferior clusters, stray leaves and bits of debris.

After a whole cluster press to preserve the intense fresh fruit character of the grapes, the juice was fermented 90% in barrel and 10% in stainless steel. To add a rich, creamy quality, 90% of the wine underwent a secondary malolactic fermentation that changes strong malic acids into softer, round lactic acids. The wine was aged on the lees for 7 months in primarily French oak (25% new). 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 every three weeks to enhance the creamy, round character of the wine.

THE STATS:

Appellation:	Sonoma Coast	Time in Barrel:	7 months	Clonal Selection:	Clone 4, Dijon,
Composition:	100% Chardonnay	Alcohol:	13.9%		Robert Young, Rued
Type of Oak:	87% French (25% new) 13% American (5% new) medium to medium-plus toast levels	T.A.:	0.59g / 100mL		and 809
		pH:	3.58		
		R.S.:	0.14%		