

LA CREMA



2008 CHARDONNAY SONOMA COAST

Beautiful aromas, pear-laced and layered.

"The 2008 release of Sonoma Coast Chardonnay opens with vibrant citrus and crisp green apple aromas, laced with subtle notes of butterscotch and clove. On the palate, flavors broaden into juicy orange and ripe yellow apple, with hints of vanilla and caramel tones adding richness and texture to a long, fresh finish."

Melissa Stackhouse, Winemaker

THE SERIES: SONOMA COAST

Since 1979, La Crema has crafted the traditional wine varietals 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 steady growing season. Lingering fog and wind from the nearby Pacific Ocean and moderate temperatures throughout the growing season contribute to the slow ripening process. With an extended "hang" time on the vines, the results are small berries with firm acidity and highly concentrated aromas and flavors.

THE VINTAGE: 2008

The 2008 season was a year of extremes. Kicking off with very low rainfall, spring brought severe frosts just after budbreak, reducing the crop load in many Chardonnay vineyards. Crops were tested again as bloom arrived, with daily temperature fluctuations of as much as 60° F. Vineyard Manager Hector Bedolla noted the Russian River Valley saw some of the coldest weather he'd seen in 40 years. Strong winds in May threatened tender shoots, while lightening in July touched off fires around the state. A fairly mild mid-season was followed by a typical Labor Day heat spike with temperatures up to 100° F. Temperatures cooled just a few days later, slowing the ripening of the fruit still on the vine. Overall, the Chardonnay fruit was lush and fruit-intense, with nice concentration and acidity.

THE TECHNIQUE: ARTISAN - FROM START TO FINISH

The 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 selection of clones including: Clone 4, Dijon, Robert Young, Rued and 809 to achieve rich layers and complex, intense aromas in the glass. To ensure the clusters avoid damage, fruit is picked in the cool, early morning and delivered to the winery within hours. As the fruit glides onto a belt delivery system, we carefully remove inferior clusters, stray leaves and bits of debris.

We press whole clusters to preserve the intense fresh fruit character of the grapes, then ferment 97% of the juice in barrel and 3% in stainless steel. To add a rich, creamy quality, 70% 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 (20% 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:	85% French (20% new)	T.A.:	0.60g / 100mL		and 809
	15% American (5% new)	pH:	3.61		
	medium to medium-plus	R.S.:	0.15%		
	toast levels				