

# LA CREMA<sup>®</sup>

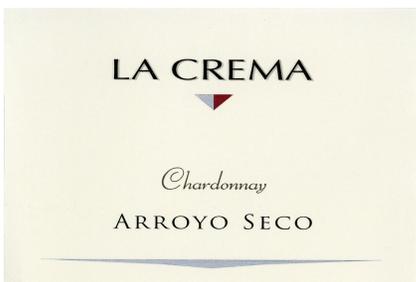


## ARROYO SECO 2014 CHARDONNAY

### ***Bright. Crisp. Exotic.***

*“Aromas of grilled PINEAPPLE, Asian pear, BRIOCHE and hints of CAMEL. Flavors of baked apple, lemon meringue and PAPAYA are underpinned by distinctive river stone MINERALITY. Plush and richly textured with juicy yet balanced acidity and integrated toasty barrel spice.”*

CRAIG McALLISTER,  
WINEMAKER



### THE STATS:

Appellation: Monterey  
Composition: 100% Chardonnay  
Type of Oak: 100% French; 27% new  
Time in Barrel: 9 months  
Alcohol: 14.5%  
T.A.: 0.53g / 100mL  
pH: 3.55

Our original name, La Crema Vinera, means “best of the vine,” setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We’re continually exploring these very special regions—passionate in our belief that they make uniquely expressive and elegant wines.

### A REMARKABLE PLACE

This wine is sourced from two estate vineyards in the heart of the Arroyo Seco AVA where daily wind and cooling fog lengthen the growing season and extend hang-time. The soils are predominantly free draining sandy loams and alluvium.

***It’s one of the world’s best cool-climate appellations.  
It’s a place for La Crema.***

### EXCEPTIONAL GRAPES

A cool climate means grapes spend more time on the vine. That allows a deeper, more dramatic spectrum of flavors and aromas to develop. And that creates decidedly rich and layered wines.

Conditions for the 2014 harvest were once again near ideal. As a result of a mild winter and a warm spring, harvest began roughly two weeks earlier than normal. Throughout harvest the weather continued to cooperate beautifully, allowing the grapes ample sunshine to achieve optimal ripeness and flavor development while the cooling breezes maintained the vibrant acidity.

### ARTISAN WINEMAKING

***Our boutique, hands-on techniques continued into the winery.***

The fruit was harvested at night and in the early morning before being gently pressed and settling for twenty-four hours. Once the wine was racked to barrel for fermentation, fifteen percent of the lot was co-inoculated with the house strain of malolactic bacteria. These barrels were then used to top the remainder of the lot after primary fermentation. The lees were stirred one to two times per month as the wine aged for 9 months.

***Each sip says Monterey. Smooth and elegant. Bright and exotic. Fresh. Spicy. And just a little wild.***