

LA CREMA®



ANDERSON VALLEY

2015

Chardonnay

Fruity. Bright. Elegant.

"Meyer LEMON, green apple and fragrant WHITE FLOWER aromas. Lemon meringue, MANGOSTEEN and nougat flavors. Nuanced and light with balanced acidity and subtle toast."

CRAIG MCALLISTER,
WINEMAKER

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

Perhaps because it's so remote. Or maybe because there's a wildness in these windy, out-of-the-way vineyards. But no matter how often you visit the Anderson Valley, it's like you're discovering something. Something authentic. Something real. Something delicious.

***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.

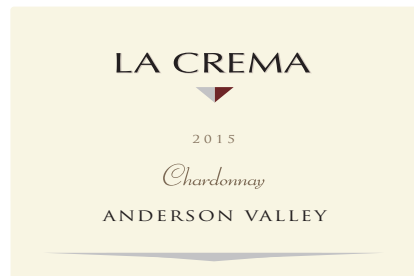
Warm winter temperatures led to early bud break in February and March of 2015, but cooler than average temperatures in May delayed and impacted bloom, resulting in lower yields than the previous three years. Veraison was early and a warm, dry summer drove ripening for one of the earliest harvests on record in the Anderson Valley. For La Crema, the Anderson Valley Chardonnay harvest began September 21, 2015.

ARTISAN WINEMAKING

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

The fruit was hand-picked and whole cluster pressed. After one night of settling in tank, the juice was racked to a mix of 59 gallon barriques and 132 gallon puncheons for fermentation. Next, fifteen percent of the lot was co-inoculated with the house strain of malolactic bacteria, which was then used to top the remainder of the lot during post primary fermentation. The lees were stirred 1-2 times per month as the wine aged for ten months.

The Anderson Valley, in a bottle.



THE STATS:

Appellation: Anderson Valley
Composition: 100% Chardonnay
Type of Oak: 100% French oak;
20% new
Time in Barrel: 10 months
Alcohol: 14.5%
T.A.: 0.56g / 100mL
pH: 3.57