

# LA CREMA<sup>®</sup>



## ARROYO SECO 2015 CHARDONNAY

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

*"On the nose, FLORAL hints are complemented by lemon, grilled pineapple and OYSTER SHELL. On the palate, apricot, peach, PAPAYA and tangerine notes mingle with a touch of SPICE and complex minerality. A rich, unctuous mouthfeel is enhanced by balanced acidity driving a long finish."*

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

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.

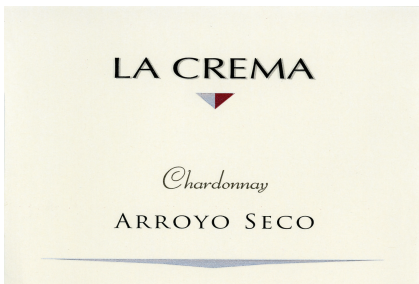
The 2015 growing season was highlighted by an unusually dry winter followed by a warm, dry spring. Warm weather and sparse rainfall continued throughout summer leading to an early start to harvest and reduced yields. Grape quality was exceptional, as the smaller crop resulted in wines with great character and concentrated flavors. The La Crema Arroyo Seco Chardonnay harvest began on September 2, 2015.

### 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.***



### THE STATS:

Appellation:	Monterey
Composition:	100% Chardonnay
Type of Oak:	100% French; 35% new
Time in Barrel:	9 months
Alcohol:	14.5%
T.A.:	0.57g / 100mL
pH:	3.46