

LA CREMA®



LOS CARNEROS

2015

Chardonnay

Juicy. Opulent. Expressive.

"Aromas of golden PEACH, orange blossom and KEY LIME. Flavors of Cara Cara orange and BAKED PEAR. Richly textured and concentrated with BALANCED acidity and subtle toast.

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation: Los Carneros
Composition: 100% Chardonnay
Type of Oak: 100% French oak;
33% new
Time in Barrel: 10 months
Alcohol: 14.5%
T.A.: 0.58g / 100mL
pH: 3.39

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

It's a harmonic convergence, of sorts, where the San Pablo Bay, Napa, and Sonoma come together. There's a combination of soft, rolling hills. Wide-open skies. Rocky soils and late-afternoon breezes sweeping up from the water to naturally cool the countryside. This is Los Carneros—unique, esteemed, expressive.

***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 bloom resulting in yields being lower than the previous three years. Veraison was early, and a warm, dry summer drove ripening for one of the earliest harvests on record in Los Carneros. For La Crema the Chardonnay harvest began on August 19, 2015.

ARTISAN WINEMAKING

The fruit was hand-picked and whole cluster pressed before settling for twenty-four hours and being racked to barrel for fermentation. Fifteen percent of the lot was co-inoculated with the house strain of malolactic bacteria. The barrels were then used to top the remainder of the lot during post primary fermentation. The lees were stirred 1-2 times per month and the wine aged for 9 months.

The grapes were sourced primarily from Carneros Hills West estate vineyard. The clones include 15, 48, 124, 131 and Calera and soil is predominantly clay loam.

Together, they conjure a wine that could only be—Los Carneros.