

LA CREMA[®]

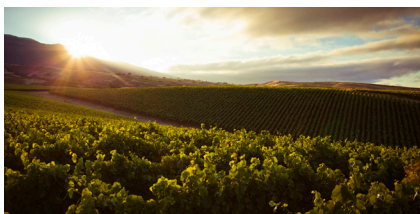
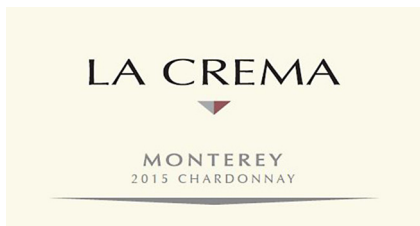


MONTEREY 2015 CHARDONNAY

Bright. Crisp. Exotic.

“On the nose, **LEMON**, grilled pineapple and **OYSTER SHELL**. On the palate, peach, **PAPAYA** and crisp tangerine notes are complemented by a touch of **SPICE** and complex **MINERALITY**. Balanced acidity lingers on a long finish.”

CRAIG McALLISTER,
WINEMAKER



THE STATS:

Appellation: Monterey
Composition: 100% Chardonnay
Type of Oak: Primarily French; 20% new
Time in Barrel: 5 months
Alcohol: 13.5%
T.A.: 0.55g / 100mL
pH: 3.64

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

A long, long valley, both pastoral and austere. On one end, the Monterey Bay—dramatically deep, unusually cold. On the other, Central California, rich in history and agriculture. Throughout, a brisk, ever-present breeze that rises from the ocean and cools both fields of produce and expansive, rolling vineyards. This is Monterey—rocky, windswept and unrestrained.

***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 and dry spring. Warm weather and sparse rainfall continued throughout summer leading to an early start to harvest and reduced yields. Grape quality was exceptional and the smaller crop resulted in wines with great character and concentrated flavors. The La Crema Chardonnay harvest in Monterey began on September 2, 2015.

ARTISAN WINEMAKING

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

The fruit is a mix of hand and machine picked, which is gently pressed followed by twenty-four hours of settling before 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 and the lees were stirred monthly.

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