

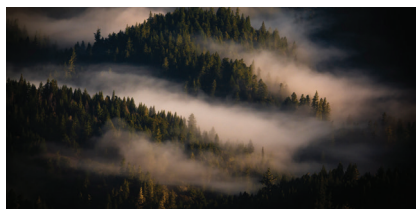
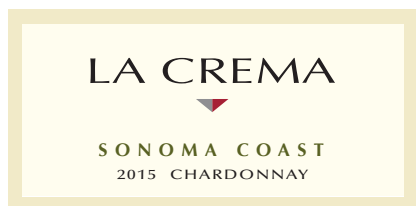


## SONOMA COAST 2015 CHARDONNAY

### ***Round. Light. Balanced.***

*"FLORAL, lemon, GREEN APPLE, subtle oak and SPICE aromas. Lemon drop, white stone fruit, yellow plum and HONEYDEW MELON flavors. Richly TEXTURED and concentrated, with balanced acidity that drives a lingering finish."*

ELIZABETH GRANT-DOUGLAS,  
WINEMAKER



### THE STATS:

|                 |   |
|-----------------|---|
| Appellation:    | Sonoma Coast  |
| Type of Oak:    | Primarily French with some American for sweet spice and complexity; 19% new |
| Time in Barrel: | 9 months  |
| Alcohol:        | 13.5%   |
| T.A.:           | 0.57g / 100mL   |
| pH:             | 3.65  |

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 craggy coastline. Grassy pastures. Redwood forests. Veils of morning fog giving way to fresh, sunny afternoons. This is the Sonoma Coast—stunningly beautiful, audaciously romantic and, perhaps not coincidentally, ideal for winemaking.

***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 came early and a warm, dry summer drove ripening for one of the earliest harvests on record in the Sonoma Coast AVA. For La Crema the Chardonnay harvest began on August 20, 2015.

### ARTISAN WINEMAKING

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

The fruit is a mix of hand and machine picked that was gently pressed, settled for twenty-four hours then racked to barrel for fermentation. Fifteen percent of the lot was co-inoculated with the house strain of malolactic bacteria 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 fruit was sourced from multiple vineyards spread across the Sonoma coast AVA. The estate vineyards include Saralee's, Laughlin, Fulton, Shiloh, Carneros Hills West and Durell. The clones include 4, 17, 76, 95, 96 and 809 and the soil is predominantly free-draining sandy loam.

The result? Bright, citrus notes from the extreme coast. Round, soft flavors from the inland areas. And fruit and minerality from the south.

***California's exquisite Sonoma Coast, in a bottle.***