

LA CREMA®



LOS CARNEROS

2014

Chardonnay

Juicy. Opulent. Expressive.

"Aromas of meadow flowers, RIPE PEAR, melon and WET RIVER STONES. Flavors of SWEET SPICE, blood orange, VANILLA BEAN and yellow apple. Round and LUSH, but with ample acid to retain balance and freshness."

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation: Los Carneros
Composition: 100% Chardonnay
Type of Oak: 100% French oak;
28% new
Time in Barrel: 9 months
Alcohol: 14.5%
T.A.: 0.57g / 100mL
pH: 3.54

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.

Conditions for the 2014 harvest were once again near ideal. The harvest began roughly a week earlier than normal, but moderate weather during harvest allowed the grapes ample time to mature and achieve optimal ripeness, flavor development and acid balance.

ARTISAN WINEMAKING

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

The grapes were picked during the cool early morning hours and pressed immediately. The juice was racked after one night of settling in tank. It was then 100% barrel fermented in French oak, inoculated with the house strain of malolactic culture and the lees were stirred every 3-4 weeks to enhance mouthfeel. Nine months of aging helped to create our signature smooth textures.

The final blend relies on fruit selected from 7 blocks of the Ramal West estate vineyard in the Los Carneros appellation. It contains several less common clones such as 131, Calera, Mount Eden and Long, grown on a combination of Haire clay loam and Diablo clay soils. Each block added to the complexity and completeness of the final blend. Blocks and clones were kept separate until the final blending to allow the greatest range of expression.

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