

LA CREMA®



ANDERSON VALLEY

2014

Chardonnay

Fruity. Bright. Elegant.

"Fresh CITRUS, green apple, white rose and sweet SPICE on the nose. Hints of HONEYCOMB, apricot, nougat and lemon zest on the palate. Light and nuanced mouthfeel with BRIGHT, but balanced acidity and delicate FLORAL notes."

ELIZABETH GRANT-DOUGLAS,
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

Perhaps because it's so remote. Or maybe because there's a wildness in these windy, out-of-the-way vineyards. But no matter how often you visit the Anderson Valley, it's like you're discovering something. Something authentic. Something real. Something delicious.

***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.

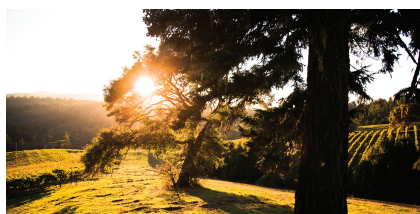
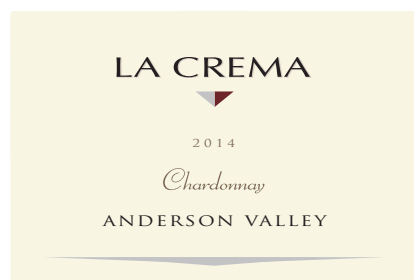
Conditions for the 2014 harvest were once again near ideal. As a result of a mild winter and a warm spring, harvest began roughly two weeks earlier than normal. Throughout harvest the weather continued to cooperate beautifully, allowing the grapes ample sunshine to achieve optimal ripeness and flavor development while the cooling breezes maintained the vibrant acidity. The harvest took place on September 17.

ARTISAN WINEMAKING

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

The fruit was handpicked during the coolest early part of the day and went immediately to whole cluster press. After one night of settling in tank, the juice was racked and 100% barrel fermented. Next, it was inoculated with the house strain of malolactic culture and the lees were stirred every 3-4 weeks to enhance mouthfeel.

The Anderson Valley, in a bottle.



THE STATS:

Appellation: Anderson Valley
Composition: 100% Chardonnay
Type of Oak: 100% French oak;
38% new
Time in Barrel: 9 months
Alcohol: 14.5%
T.A.: 0.56g / 100mL
pH: 3.30