

LA CREMA®



LOS CARNEROS

2016

Chardonnay

Juicy. Opulent. Expressive.

"Aromas of ripe peach, HONEYSUCKLE, and sweet hay. On the nose, grilled mango, GUAVA, and key lime pie, supported by a JUICY concentrated finish. Rich and supple texture."

JENNIFER WALSH, 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

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.

After four years of drought, winter rains provided ample soil moisture for the 2016 growing season. Mild weather in February coaxed vines to awaken from dormancy and budbreak occurred earlier than usual. Temperatures remained moderate during bloom, enabling early grape development. Additional rainfall in March and April during the early growing season permitted healthy canopy growth. Warm days and cool nights continued until harvest, with fog from the San Pablo Bay moderating infrequent heat spikes.

THE STATS:

Appellation: Los Carneros
Composition: 100% Chardonnay
Type of Oak: 100% French oak;
32% new
Time in Barrel: 10 months
Alcohol: 13.8%
T.A.: 0.57g / 100mL
pH: 3.63

ARTISAN WINEMAKING

The grapes were gently whole-cluster pressed with the juice settling overnight. The juice was inoculated with a complimentary yeast strain and fermented in French Oak barrels. The lees were stirred to develop texture followed by a full malolactic fermentation. It aged in barrel without racking for a minimum of ten months.

The grapes were primarily sourced from our Carneros Hills Vineyards situated near the cooling breezes of the San Pablo Bay. The vineyards are planted to numerous Chardonnay selections with soils consisting of Haire clay loam. Clones included in this blend are Prosser, 124, 48, Robert Young, and Mt. Eden.

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