

LA CREMA[®]



SONOMA COAST 2013 CHARDONNAY

Smooth. Elegant. Balanced.

"Scents of Meyer LEMON, VANILLA, yellow plum and PEACH BLOSSOM. Fresh ACIDITY is balanced by sweet SPICE, and flavors of Gravenstein APPLE and shortbread."

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation:	Sonoma Coast
Composition:	100% Chardonnay
Type of Oak:	Primarily French with some American for sweet spice and complexity; 20% new
Time in Barrel:	5½ months
Alcohol:	13.5%
T.A.:	0.52g / 100mL
pH:	3.66
R.S.:	0.12 g/ 100mL

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.

2013 was no exception. Cool weather late in the season allowed for especially lush flavor and texture. Harvest was September 5th to October 18th—grapes were picked during the night and cool days followed by gentle, whole-cluster pressing.

ARTISAN WINEMAKING

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

After a night of settling, the juice was racked, then most went into barrels. For bright fruit freshness, a small bit stayed in stainless steel. All experienced secondary malolactic fermentation and sur-lie aging—including hand-stirring every three or four weeks - helping to create our signature smooth flavors.

Fruit came from vineyards across this diverse region, with different lots tended separately until blending to ensure an ideal balance.

The result? Bright, citrus notes from the extreme Sonoma coast. Pear and melon from the Russian River. Stonefruit and minerality from Los Carneros and softness from Chalk Hill.

California's exquisite Sonoma Coast, in a bottle.