

# LA CREMA®



## RUSSIAN RIVER VALLEY

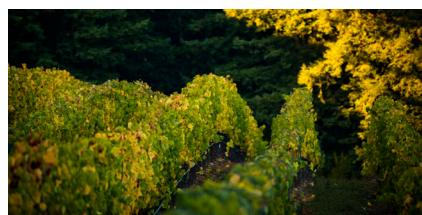
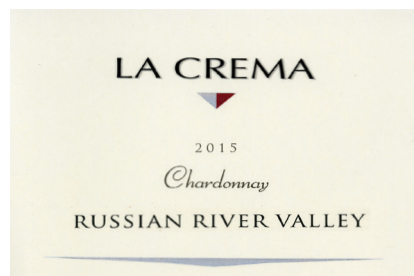
2015

### Chardonnay

#### ***Rich. Textured. Refined.***

*"Aromas of MEYER LEMON, NECTARINE & JASMINE. Flavors of yellow PLUM, d'Anjou PEAR, TANGERINE and toasted HAZELNUT. Richly textured, velvety and concentrated with balanced acidity and subtle toast."*

ELIZABETH GRANT-DOUGLAS,  
WINEMAKER



#### THE STATS:

Appellation: Russian River Valley  
Composition: 100% Chardonnay  
Type of Oak: 100% French oak;  
34% new  
Time in Barrel: 11 months  
Alcohol: 14.5%  
T.A.: 0.58g / 100mL  
pH: 3.46

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

Picture a meandering river. Tall redwoods rise from its banks. Thick fog snakes along it, up from the ocean into nooks and crannies lush with forests, farms, and rolling vineyards. Small communities dot the riverside, home to artisans and farmers who work the land. This is the Russian River Valley, the heart—and soul—of the Sonoma Coast.

***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 lower than the previous three years. Veraison was early and a warm, dry summer drove ripening for one of the earliest harvests on record in the Russian River Valley. For La Crema the Chardonnay harvest began on August 20, 2015.

#### ARTISAN WINEMAKING

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

The fruit was hand-picked, whole cluster pressed and settled for twenty four hours before being racked to barrel for fermentation. Fifteen percent of the lot was co-inoculated with a house strain of malolactic bacteria; these barrels were 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 was aged for nine months.

These grapes were sourced from ten vineyards spread across the Russian River valley AVA and sub AVA of Chalk Hill. The estate vineyards include Kelli Ann, Piner and Saralee's. The clones include 4, 76, 95, 96 and 809. Soils are predominantly free draining sandy loams.

***The soulful, spirited Russian River Valley in every sip.***