

LA CREMA®



“SWEET AS”

2013

Gewürztraminer

Loveable. Harmonious. Artisanal.

“Honey, LYCHEE and beeswax aromas. Meyer LEMON curd, HONEYCOMB and tangerine flavors. Sweet and unctuous with JUICY acidity that provides harmony and leads to a long and BALANCED finish.”

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation: Russian River Valley
Composition: 100% Gewürztraminer
Type of Oak: Unoaked
Alcohol: 8.5%
T.A.: 0.53g / 100mL
pH: 3.48

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

At the heart of the Russian River Valley sits a majestic vineyard honoring the late Saralee Kunde, one of the region’s most beloved and respected wine-growing visionaries. Atop rolling vineyards, awash in rustic charm and dotted with flower gardens and oak groves, it’s truly storybook. And the fruit? Magical.

***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.

The 2013 growing conditions in the Russian River Valley were near perfect. A warm, dry and settled spring provided favorable conditions for bloom and fruit set, while long, warm summer days drove ripening. Mild weather toward the end of the growing season prolonged hang time and concentrated flavors. The resulting wines displayed juicy acidity, great concentration and complexity. Our “Sweet As” Gewürztraminer was picked on November 8.

ARTISAN WINEMAKING

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

The fruit was harvested late with a high percentage of Botrytis. The grapes were hand-picked and whole cluster pressed, then after settling for 48 hours they were racked for fermentation. A slow, cool ferment in stainless steel preserved varietal character. Fermentation was arrested at 8% alcohol and 170 grams of residual sugar.