

# LA CREMA®



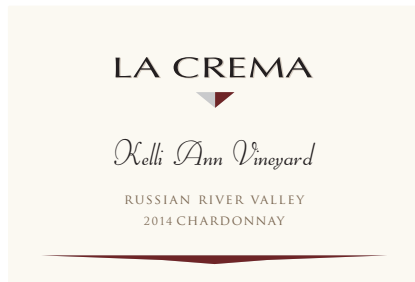
## KELLI ANN VINEYARD

### 2014 Chardonnay

#### **Lush. Balanced. Bright.**

*"Baked PEAR, nectarine and CRÈME BRÛLÉE aromas. Yellow APPLE, plum, toasted hazelnut and a touch of NUTMEG on the palate. Richly TEXTURED 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;  
33% new  
Time in Barrel: 9 months  
Alcohol: 14.5%  
T.A.: 0.54g / 100mL  
pH: 3.54

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

One of our most treasured estate vineyards, Kelli Ann, sits a stone's throw away from the meandering and picturesque Russian River. This long-established site yields wine with both dimension and concentration. Pear, golden apple, sweet lemon, nougat and baking spices combine with lush texture and balanced acidity.

***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, the Chardonnay harvest began roughly a week 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 Russian River Valley Chardonnay harvest took place between September 2 and October 10.

#### ARTISAN WINEMAKING

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

The fruit was hand-picked and whole cluster pressed, then settled for 24 hours and racked to barrel for fermentation. 15% of the lot was co-inoculated with the house strain of malolactic bacteria. The barrels were then used to top the remainder of the lot during post-primary fermentation. The lees were stirred 1-2 times per month, while the wine aged for 9 months.