

SARALEE'S VINEYARD

2015



Elegant. Balanced. Distinct.

"LEMON BLOSSOM, golden delicious apple and yellow plum aromas. Asian pear, APRICOT and lemon curd flavors. Plush and richly textured with MINERAL undertones and balanced acidity."

CRAIG MCALLISTER, WINEMAKER





THE STATS:

Appellation: Russian River Valley
Composition: 100% Chardonnay
Type of Oak: 100% French oak;

30% new

Time in Barrel: 9 months Alcohol: 14.5%

T.A.: 0.56g / 100mL

pH: 3.52

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.

Warm winter temperatures led to early bud break in February and March of 2015, but cooler than average temperatures in May delayed and impacted bloom, resulting in lower yields 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. The Saralee's Vineyard Chardonnay harvest began on September 2, 2015.

ARTISAN WINEMAKING

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

The grapes were hand harvested and 100% whole cluster pressed. After one night of cold settling, they were racked to French oak barrels for fermentation then inoculated with the house strain of malolactic culture and stirred once every three weeks to enhance richness of mouthfeel.

It's no surprise that the resulting wine is as charming as the place it comes from. Balanced, elegant, earthy and distinct.

The singular beauty of Saralee's Vineyard in every sip.