

LA CREMA®



LOS CARNEROS

2017

Chardonnay

Juicy. Opulent. Expressive.

"Aromas of Meyer lemon, HONEYSUCKLE, caramel, and wet stones. The wine exudes flavors of LEMON CURD, baked apple, and toasted hazelnut. Lively and supple texture is complemented by a JUICY concentrated finish."

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation: Los Carneros
Composition: 100% Chardonnay
Type of Oak: 100% French oak;
32% new
Time in Barrel: 10 months
Alcohol: 13.6%
T.A.: 0.61g / 100mL
pH: 3.44

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

Characterized by its cool climate, the Los Carneros AVA is moderated by maritime influences from two distinct sources. One major source of influence is the San Pablo Bay to the South and the other is the Pacific Ocean to the North West by way of the Petaluma Gap. Stretched across the southern reaches of Sonoma and Napa County this growing region is known for producing world-class chardonnays. The fruit for this wine was primarily sourced from our Carneros Hill Vineyard close to the cooling breezes of the San Pablo Bay. The Los Carneros AVA vineyard sites chosen for this wine benefit from a diverse selection of chardonnay plantings and well-draining Haire clay loam soils. Clones include 48, 76, 548, 809, Prosser and Robert Young.

***It's one of the world's best cool-climate appellations.
It's a place for La Crema.***

EXCEPTIONAL GRAPES

The start of the year brought much-needed rainfall to the Los Carneros region, which was followed by a mild wet spring season. A wet winter and mild spring allowed for a return to normalcy for the timing of bud break while warm weather in mid-March stimulated vines to awaken. Water saturated soils promoted vigorous canopy and cover crop growth requiring additional vineyard attention. Temperatures were moderate during bloom and early grape development. In June and July, cycles of above-average temperatures accelerated maturation with cool nights helping to provide flavor development and acid retention. Record heat on Labor Day weekend prompted an early harvest, which started on September 6th, 2017 in Los Carneros.

ARTISAN WINEMAKING

Once the grapes were harvested they were gently whole-cluster pressed and the juice settled overnight. After settling, the juice was inoculated with a complimentary yeast strain and fermented in French oak barrels. Lees were stirred regularly to develop texture and the wine underwent full malolactic fermentation. The wine was aged without racking for 10 months in barrel.

The essence of a distinct wine region in every sip – Los Carneros Chardonnay.