

LA CREMA®



SARALEE'S VINEYARD

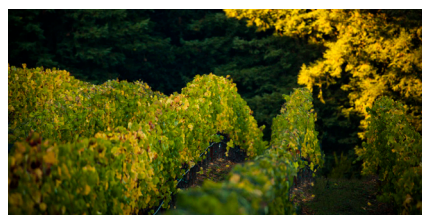
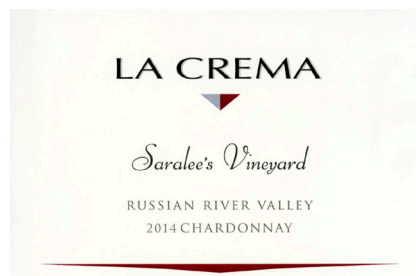
2014

Chardonnay

Loveable. Harmonious. Artisanal.

"Aromas of Meyer LEMON, Asian pear, brioche and JASMINE. Flavors of baked apple, plum and white PEACH. Plush and richly textured with JUICY yet balanced acidity and integrated toasty barrel SPICE."

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation: Russian River Valley
Composition: 100% Chardonnay
Type of Oak: 100% French oak;
27% new
Time in Barrel: 9 months
Alcohol: 13.5%
T.A.: 0.54g / 100mL
pH: 3.63

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.

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 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.