



NINE BARREL

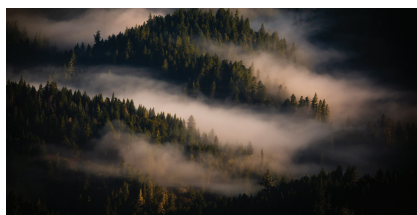
2016

Chardonnay

Rich. Textured. Refined.

"Aromas of lemon MERINGUE and mandarin blossom are followed by flavors of fresh nectarine, APRICOT, and crème brûlée. On the palate, the wine has BALANCED acidity, rich texture, and a lingering finish."

JENNIFER WALSH, WINEMAKER



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

The home of La Crema and heart of Sonoma County Wine Country, the Russian River Valley AVA is one of the premier wine growing regions in the world. One unique element of the area is the Pacific Ocean's maritime influence which moderates the warm days of the growing season allowing grapes to ripen and develop slowly. The unique weather patterns combined with a diversity of well-draining soils make the appellation well suited to produce cool climate chardonnay. The fruit for this wine was personally selected by the winemakers to represent the highest quality chardonnay fruit of the 2016 harvest.

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

THE STATS:

Appellation: Russian River Valley
Composition: 100% Chardonnay
Type of Oak: 100% French oak;
50% new
Time in Barrel: 15 months
Alcohol: 14.6%
T.A.: 0.53g / 100mL
pH: 3.40

EXCEPTIONAL GRAPES

After four years of drought, winter rains provided ample soil moisture for the 2016 growing season. Mild weather coaxed vines to awaken from dormancy and budbreak occurred earlier than usual. Additional rainfall during the early growing season permitted health canopy growth. Warm weather drove sugar levels in late summer, but fog moderated this influence allowing acidity levels to remain high. The harvest in the Russian River Valley began on September 9th.

ARTISAN WINEMAKING

Our small-batch, hands-on techniques continued into the winery.

The fruit was picked in the cool morning hours before being gently whole cluster pressed to preserve fresh fruit characteristics. Free run juice was allowed to settle overnight at cold temperatures before being racked to French oak barrels for fermentation. Primary and secondary fermentation occurred in exclusively French oak barrels and lees were stirred occasionally to develop texture. The finished wine was aged in barrel for 15 months before bottling.

The soulful, spirited Russian River Valley in every sip.