



SONOMA COAST 2016 CHARDONNAY

Round. Light. Balanced.

"APRICOT, lemon, GALA APPLE, subtle oak and SPICE aromas. Lemon drop, white stone fruit, yellow plum and GALIA MELON flavors. Richly TEXTURED, and concentrated with a balanced acidity that drives a lingering finish."

CRAIG MCALLISTER,
WINEMAKER



THE STATS:

Appellation:	Sonoma Coast
Type of Oak:	Primarily French with some American for sweet spice and complexity; 17% new
Time in Barrel:	8 months
Alcohol:	13.5%
T.A.:	0.54g / 100mL
pH:	3.67

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

A craggy coastline. Grassy pastures. Redwood forests. Veils of morning fog giving way to fresh, sunny afternoons. This is the Sonoma Coast—stunningly beautiful, audaciously romantic and, perhaps not coincidentally, ideal for winemaking.

***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.

Winter brought much needed rainfall to the Sonoma Coast, this, coupled with relatively warm temperatures led to early budbreak in February and March of 2016. Slightly cooler weather through late spring and early summer slowed grape maturity and cool nights helped flavor development and acid retention. A mid summer warming trend promoted berry ripeness. The La Crema Sonoma Coast Chardonnay harvest began on September 3, 2016.

ARTISAN WINEMAKING

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

The fruit is a mix of hand and machine picked that was gently pressed, settled for twenty-four hours then racked to barrel for fermentation. Fifteen percent of the lot was co-inoculated with the house strain of malolactic bacteria then used to top the remainder of the lot during post-primary fermentation. The lees were stirred 1-2 times per month and the wine aged for 8 months.

The fruit was sourced from multiple vineyards spread across the Sonoma Coast AVA. The estate vineyards include Saralee's, Laughlin, Fulton, Shiloh, Kelli Ann, Piner, Carneros Hills East, Carneros Hills West and Durell. The clones include 4, 5, 15, 17, 76, 95, 96, 809, Wente and Hyde Wente, and the soil is predominantly free-draining sandy loam.

The result? Bright, citrus notes from the extreme coast. Round, soft flavors from the inland areas. And fruit and minerality from the south.

California's exquisite Sonoma Coast, in a bottle.