



ARROYO SECO 2018 CHARDONNAY

Bright. Crisp. Exotic.

"Aromas of HONEYDEW MELON, BLENHEIM APRICOT, and GREEN MANGO are followed by flavors of MANDARIN ORANGE, FRESH PAPAYA, and a hint of brioche. On the palate, the wine offers rich concentration, balanced acidity, and a lengthy 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 Arroyo Seco Chardonnay is sourced from two vineyards in the heart of the Arroyo Seco AVA where daily wind and cooling fog lengthen the growing season and extend hang-time. Arroyo Seco's cool climate forces the grapes to spend more time on the vine which allows a diverse spectrum of flavors and aromas to develop. The two vineyards sites feature free-draining sandy loam and alluvium soils that help produce this decidedly rich and layered wine.

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

EXCEPTIONAL GRAPES

The 2018 growing season returned to normal conditions, with a wet, cool winter and moderate Spring. Bloom was slightly later than the previous vintages, and the fruit set was good, leading to an above-average crop. Summer was relatively mild with few heat spells, which permitted the grapes to ripen slowly and develop concentrated flavors and balanced acidity. The Arroyo Seco Chardonnay harvest began in the 1st week of October in 2018.

ARTISAN WINEMAKING

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

The grapes were gently picked in the cool of the morning and whole-cluster pressed. Once the fruit was pressed, the juice settled overnight before being racked to French oak barrels. Fermentation was completed in barrel and lees were stirred occasionally for increased texture development. The wine underwent full malolactic fermentation and aged in barrel without racking for a minimum of 9 months before final bottling.

Each sip says Arroyo Seco. Smooth and elegant. Bright and exotic. Fresh. Spicy. And just a little wild.



THE STATS:

Appellation:	Monterey
Composition:	100% Chardonnay
Type of Oak:	100% French; 29% new
Time in Barrel:	9 months
Alcohol:	13.5%
T.A.:	0.53g / 100mL
pH:	3.56