

LA CREMA®



LOS CARNEROS

2018

Chardonnay

Juicy. Opulent. Expressive.

"Aromas of HONEYSUCKLE, lemon zest, and green apple are followed by flavors of TANGERINE, lemon curd, and WHITE FIG. The 2018 vintage has supple texture and a 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: 14.5%
T.A.: 0.60g / 100mL
pH: 3.50

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, 131, and Prosser.

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

EXCEPTIONAL GRAPES

The 2018 growing season started with an unseasonably warm and dry winter. Late February brought a cold snap, and March followed with record rainfall, so it wasn't until Easter weekend when a warm streak triggered bud break. Fruit set was above average with the vineyards producing large berries and clusters. Cycles of above-average temperatures in June and July accelerated maturation through mid-August. Late in the growing season, unusually cool temperatures and long, foggy mornings led to extended ripening on the vine. The Chardonnay harvest in the Los Carneros AVA began on September 17th.

ARTISAN WINEMAKING

The grapes were gently whole-cluster pressed and the juice settled overnight before being racked to French Oak barrels. The juice was inoculated with a complementary yeast strain and fermented in barrel. Lees were stirred regularly to develop texture and the full lot underwent malolactic fermentation. The finished wine was aged for 10 months in barrel without racking.

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