



MONTEREY 2018 CHARDONNAY

Bright. Crisp. Exotic.

“Aromas of Meyer lemon, *GRILLED PINEAPPLE*, and guava are followed by flavors of nectarine, *PAPAYA*, and lemon-tangerine, with touches of spice and minerality. The *BALANCED ACIDITY* lingers on a long finish.”

CRAIG McALLISTER,
WINEMAKER



THE STATS:

Appellation:	Monterey
Composition:	100% Chardonnay
Type of Oak:	89% Primarily French oak; 16% new; 11% stainless steel
Time in Barrel:	6½ months
Alcohol:	13.5%
T.A.:	0.54g / 100mL
pH:	3.64

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 Monterey AVA consists of a long valley stretching from the uniquely cold Monterey Bay to the far Southeast reaches of the Salinas Valley. An ever-present breeze and maritime influence rise from the ocean cooling wide expanses of rolling vineyards. The fruit for this wine is sourced from multiple vineyards across the Monterey AVA including our Gravelstone and Clark estate vineyards. Vineyards located in North Monterey bring juicy fruit notes while the vineyards in the South bring riper fruit flavors.

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

EXCEPTIONAL GRAPES

In 2018, Monterey saw a return to a more traditional coastal California growing season. Cool winter and spring temperatures extended the timing of bloom. Fruit set well, and we avoided frost conditions that kept our vineyard managers on watch in the South through late Spring. Summer was cool and mild with minimal heat spikes which provided the grapes with ample time to develop rich and concentrated flavors. Our Monterey Chardonnay harvest began on October 7th when flavors, acids, and sugars were in perfect harmony.

ARTISAN WINEMAKING

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

After the grapes were picked, they were gently pressed and allowed to settle for 24 hours before being racked to a mix of French and American oak barrels for fermentation. 15% of the barrels were con-inoculated with a house strain of malolactic bacteria which were later used to top of the remainder of the barrels after primary fermentation was completed. A small portion of the wine was racked to stainless steel tanks for fermentation which added an element of juicy acidity and aromatics to the finished wine. Lees were stirred monthly to increase complexity and mouthfeel. The finished wine was aged for six and a half months in oak barrels before final blending and bottling.

Bright and Fresh. Each sip says Monterey.