



## ARROYO SECO 2021 CHARDONNAY

### ***Bright. Crisp. Exotic.***

*“Aromas of nectarine, FRESH PINEAPPLE, and guava are complemented by flavors of lemon, apple, and PAPAYA. On the palate, the wine offers a rich mouth feel and a BALANCED acidity.”*

CRAIG McALLISTER, WINEMAKER



### THE STATS:

Appellation:	Monterey
Composition:	100% Chardonnay
Type of Oak:	100% French oak; 29% new
Time in Barrel:	8 months
Alcohol:	14.1%
T.A.:	5.7g/L
pH:	3.43

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

Sourced from carefully selected blocks of Gravelstone, and Clark estate vineyards in the heart of the Arroyo Seco AVA, where daily wind and cooling fog lengthen the growing season and extend hang-time. Soils are predominantly free draining sandy loams and alluvium. Clones used are 4, 96, 76 & Rued.

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

### EXCEPTIONAL GRAPES

Following a relatively dry winter, the 2021 growing season in Monterey was for the most part cool. The marine layer was pretty much constant in Monterey/Arroyo Seco this year when other parts of the state were clear and hot. The resulting cool temperatures gave a long growing season where ripening progressed slowly. Despite some late summer heat spikes the Chardonnay crop in Arroyo Seco ripened very slowly, with harvest beginning on October 10th some ten days later than in 2020. The long hang time our Chardonnay crop enjoyed in 2021 gave us wines with great flavor intensity and a vibrant yet balanced acidity.

### ARTISAN WINEMAKING

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

The grapes were picked during cool nights and mornings, the fruit is gently pressed and followed by settling for 24 hours then racked to barrel for fermentation. 15% of the lot was co-inoculated with a house strain of malolactic bacteria. These barrels are then used to top the remainder of the lot post primary fermentation. Lees stirred monthly. Aged on lees for 8 months.

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