



LOS CARNEROS 2021 CHARDONNAY

Juicy. Concentrated. Expressive.

“Aromas of LEMON BLOSSOM, white peach, and APRICOT with flavors of lemon custard, tangerine, and GOLD KIWI and subtle spiced oak notes. The body is richly-textured and concentrated with balanced acidity.”

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation: Los Carneros
Composition: 100% Chardonnay
Type of Oak: 100% French oak;
31% new
Time in Barrel: 10 months
Alcohol: 14.2%
T.A.: 0.54g / 100mL
pH: 3.48

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 131, 15, 48, 4 and 5.

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

EXCEPTIONAL GRAPES

Los Carneros had an excellent growing season in 2021. A relatively dry winter exacerbated drought conditions and resulted in a much lighter crop compared to average. Spring was relatively cold and peppered with freeze events both pre and post bud break. A warm dry summer provided ideal growing and ripening conditions mostly in the absence of extreme heat spells. The heat did arrive early to mid August, and drove early ripening in some of our warmer vineyard sites. As noted, drought conditions resulted in lower Chardonnay yields, but created intense aromas and flavors in exceptional fruit. The resulting wines show vibrant aromatics and great concentration of flavor. Our 2021 Los Carneros Chardonnay harvest began on September 4th.

ARTISAN WINEMAKING

Fruit hand-picked, whole cluster pressed, settled for 24 hours then racked to barrel for fermentation. Fifteen percent of lot was co-inoculated with house strain of malolactic bacteria—these barrels are then used to top the remainder of the lot post primary fermentation. Lees stirred 1-2 times per month. Aged on lees for approximately ten months.

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