



SARALEE'S VINEYARD 2021 CHARDONNAY

Elegant. Balanced. Distinct.

"Aromas of lemon blossom, APPLE, white peach, and subtle barrel spice notes are followed by flavors of PEAR, tangerine, and lemon custard. On the palate, the wine is pure, and focused with gravelly-mineral undertones and a juicy yet balanced acidity."

CRAIG McALLISTER, 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

At the heart of the Russian River Valley, sits a majestic vineyard honoring the late Saralee Kunde, one of the region's most beloved and respected winegrowing visionaries. Awash with rustic charm, the 200-acre vineyard features a variety of Chardonnay clones on a diverse spectrum of rootstocks as well as eight different soil types – mostly sandy/gravelly, or clay loams. This complex vineyard dotted with flower gardens and oak groves produces truly spectacular fruit.

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

EXCEPTIONAL GRAPES

Sonoma County 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 the Russian River Valley. Our 2021 Saralee's Vineyard Chardonnay harvest began on September 1st.

ARTISAN WINEMAKING

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

The fruit was hand-picked in the cool hours of the morning before being gently sorted at the winery. Whole clusters were placed in the press where they received a gentle squeeze to liberate the free run juice. 15% of the 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 are stirred 1-2 times per month, and aged for about nine months.

The singular beauty of Saralee's Vineyard in every sip.



THE STATS:

Appellation: Russian River Valley
Composition: 100% Chardonnay
Type of Oak: 100% French; 27% new
Time in Barrel: 9 months
Alcohol: 13.5%
T.A.: 5.60 g/L
pH: 3.34