



BEST OF THE VINE

2022 MONTEREY  
CHARDONNAY

CERTIFIED SUSTAINABLE



#### WEATHER CONDITIONS FOR VINTAGE

The Monterey Region had a wet start to winter- with early rainfalls helping to ease drought conditions by replenishing both soil moisture and reservoirs. Thankfully, Monterey avoided spring frosts that caused some problems in other areas. Budbreak and early season growth proceeded without concern. A mild spring and summer followed, and all was normal until the September heatwave brought record temperatures to the region and with it a very rapid onset to harvest. We did see slightly lower than average yields in Monterey in 2022 but a quality harvest was quickly apparent with concentrated flavors, balanced acidity and refined phenolic development being the norm. Our 2022 Monterey Chardonnay harvest began on September 20th.

#### VINIFICATION COMMENTS

Fruit is gently pressed followed by settling for 24 hours then racked to barrel for fermentation. Lees stirred monthly. Aged on lees for 5-6 months.

#### WINEMAKER COMMENTS

NOSE: Grilled pineapple, Asian pear, tangerine, and papaya

PALATE: White peach, Anjou pear, Key lime and honeydew melon flavors are complemented by a touch of barrel spice and riverstone minerality. Balanced acidity lingers on a long finish.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
13.5%	3.48	5.7 g/L	0.4 g/L	Monterey	90%-barrel fermentation in a mix of French (70%) and American (30%) oak barrels, 16% new oak. Wine is matured in barrel for 5-6 months.	May 16, 2023

WINEMAKER: CRAIG MCALLISTER



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