

LA CREMA®



MONTEREY 2016 CHARDONNAY

Bright. Crisp. Exotic.

“On the nose, **MEYER LEMON**, passionfruit, **GRILLED PINEAPPLE** and pie crust. On the palate, nectarine, **PAPAYA** and crisp lemon-tangerine notes are complemented by a touch of **SPICE** and complex **MINERALITY**.

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

A long, long valley, both pastoral and austere. On one end, the Monterey Bay—dramatically deep, unusually cold. On the other, Central California, rich in history and agriculture. Throughout, a brisk, ever-present breeze that rises from the ocean and cools both fields of produce and expansive, rolling vineyards. This is Monterey—rocky, windswept and unrestrained.

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

EXCEPTIONAL GRAPES

A cool climate means grapes spend more time on the vine. That allows a deeper, more dramatic spectrum of flavors and aromas to develop. And that creates decidedly rich and layered wines.

Warm winter temperatures led to early budbreak in February and March of 2016. Slightly cooler weather through late spring and early summer slowed grape maturity. Cooling winds in the afternoon and cool nights helped flavor development and acid retention. A mid summer warming trend promoted berry ripeness. The 2016 La Crema Monterey Chardonnay harvest began on September 13, 2016.

ARTISAN WINEMAKING

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

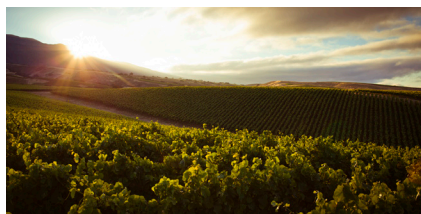
The fruit is a mix of hand and machine picked, which is gently pressed followed by twenty-four hours of settling before being racked to barrel for fermentation. Fifteen percent of the lot was co-inoculated with the house strain of malolactic bacteria. The barrels were then used to top the remainder of the lot during post primary fermentation and the lees were stirred monthly.

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



LA CREMA

MONTEREY
2016 CHARDONNAY



THE STATS:

Appellation: Monterey
Composition: 100% Chardonnay
Type of Oak: Primarily French; 17% new
Time in Barrel: 7 months
Alcohol: 13.5%
T.A.: 0.55g / 100mL
pH: 3.61