



ARROYO SECO 2016 CHARDONNAY

Bright. Crisp. Exotic.

“Aromas of Meyer LEMON, fresh pineapple, and a hint of baking spice complemented by flavors of ripe MANGO, apricot, and TANGERINE. A rich, unctuous mouthfeel is enhanced by balanced acidity driving a long finish.”

JENNIFER WALSH, 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

This wine is sourced from two estate vineyards in the heart of the Arroyo Seco AVA where daily wind and cooling fog lengthen the growing season and extend hang-time. The soils are predominantly free draining sandy loams and alluvium.

***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 while 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 Chardonnay harvest began on September 28.

ARTISAN WINEMAKING

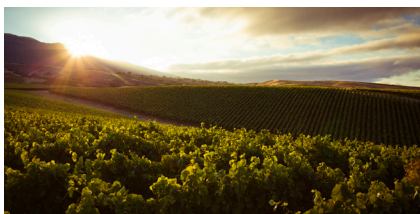
Our boutique, hands-on techniques continued into the winery.

The fruit was harvested at night and in the early morning before being gently pressed and settling for twenty-four hours. Once the wine was racked to barrel for fermentation, fifteen percent of the lot was co-inoculated with the house strain of malolactic bacteria. These barrels were then used to top the remainder of the lot after primary fermentation. The lees were stirred one to two times per month as the wine aged for 9 months.

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

ARROYO SECO
CHARDONNAY
2016

LA CREMA



THE STATS:

Appellation: Monterey
Composition: 100% Chardonnay
Type of Oak: 100% French; 33% new
Time in Barrel: 9 months
Alcohol: 14.5%
T.A.: 0.56g / 100mL
pH: 3.60