



SARALEE'S VINEYARD

2016

Chardonnay

Elegant. Balanced. Distinct.

"Delicate notes of quince, CITRUS BLOSSOM, and brioche on the nose. Flavors of lemon curd, FRESH APRICOT, and toasted hazelnut. BRIGHT acidity with a long-refined 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

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 wine-growing 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 magical fruit.

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

EXCEPTIONAL GRAPES

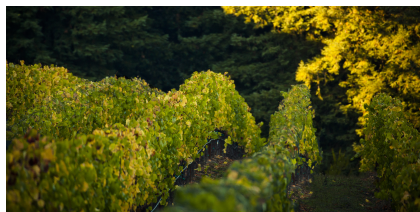
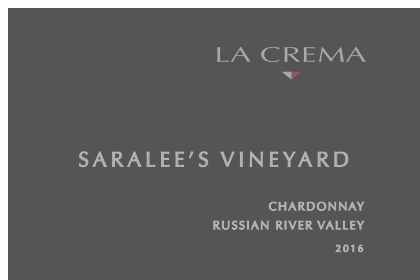
After four years of drought, winter rains provided ample soil moisture for the 2016 growing season. Mild weather in February coaxed vines to awaken from dormancy and budbreak occurred earlier than usual. Temperatures remained moderate during bloom and early grape development which permitted the wines to set an average crop. Additional rainfall in March and April during the early growing season allowed for healthy canopy growth. The heat drove sugar levels in late summer and was moderated by fog allowing acidity levels to remain high in the Russian River Valley. Chardonnay harvest began on September 7th, 2016 at Saralee's Vineyard.

ARTISAN WINEMAKING

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

The grapes were hand harvested and gently whole cluster pressed. After one night of cold settling, the juice was inoculated with a complimentary yeast strain and fermented in French oak barrels. The wine underwent full malolactic fermentation utilizing an in-house strain and the lees were stirred regularly to impart texture. The wine was aged for nine months in the barrel without racking.

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



THE STATS:

Appellation: Russian River Valley
 Composition: 100% Chardonnay
 Type of Oak: 100% French; 29% new
 Time in Barrel: 9 months
 Alcohol: 14.5%
 T.A.: 0.59g / 100mL
 pH: 3.56