



ANDERSON VALLEY

2017

Chardonnay

Fruity. Bright. Elegant.

"Aromas of lemon zest, HONEYSUCKLE, and hints of verbena are followed by flavors of ripe citrus, WHITE PEACH, and green apple. On the palate the wine has BRIGHT acidity, refined texture, and a lingering finish."

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation: Anderson Valley
 Composition: 100% Chardonnay
 Type of Oak: 100% French oak;
 22% new
 Time in Barrel: 10 months
 Alcohol: 13.9%
 T.A.: 0.52g / 100mL
 pH: 3.56

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

The Anderson Valley AVA is one of the premier wine growing regions in California and wines from the area exude unique characteristics. Located near the cool influence of the Pacific Ocean, Anderson Valley offers a diverse range of geography from the valley floor broken up by meandering rivers, to 1600-foot-tall mountain tops that rise above the fog line. This Anderson Valley Chardonnay is a blend of fruit from two of our estate vineyards. Skycrest vineyard, located on the warmer eastern edge of the valley, sits at high elevation and enjoys clear sunny days followed by cool nights. The second vineyard rests on benchland in the cooler deep end of the Anderson Valley and is planted to old vines. Soils are comprised of weather sandstone that allows excellent drainage and moderates vine vigor. Clones are predominately Robert Young.

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

EXCEPTIONAL GRAPES

Winter brought much-needed rainfall in Anderson Valley followed by a mild wet spring season. A wet winter and mild spring allowed for a return to normalcy for the timing of bud break with warm weather in mid-March awakening the vines. Water saturated soils promoted vigorous canopy and cover crop growth requiring additional vineyard attention. Temperatures were moderate during bloom and early grape development. In June and July, cycles of above-average temperatures accelerated maturation with cool nights helping to provide flavor development and acid retention. Record heat on Labor Day weekend prompted an early harvest in Anderson Valley, which started on September 20th.

ARTISAN WINEMAKING

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

The fruit was picked in the cool morning hours before being gently whole cluster pressed to preserve fresh fruit characteristics. Free run juice was allowed to settle overnight at cold temperatures before being racked to French oak barrels for fermentation. Primary and secondary fermentation occurred in barrel and lees were stirred occasionally to develop texture. The wine underwent full malolactic fermentation and was aged in barrel for without racking for 10 months before bottling.

The essence of Anderson Valley, captured in a bottle.