

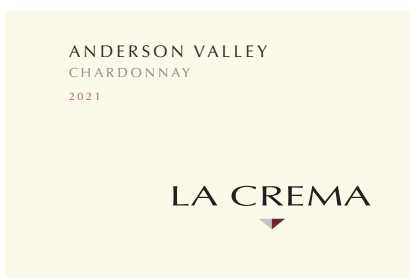


ANDERSON VALLEY 2021 CHARDONNAY

Fruity. Bright. Elegant.

“Aromas of Meyer lemon, chamomile, and APPLE, are followed by flavors of lemon curd, WHITE NECTARINE, and Pomelo are supported by subtle wet stone and spice notes. On the palate, this vintage presents an ELEGANT texture, with a juicy, and balanced finish.”

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation:	Anderson Valley
Composition:	100% Chardonnay
Type of Oak:	100% French oak; 18% new
Time in Barrel:	9 months
Alcohol:	13.0%
T.A.:	5.0 g/L
pH:	3.42

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 is a high elevation site (reaching up to 2000 feet at its highest point) and is located above the town of Boonville. Sable Mountain vineyards sits deeper in the valley at around 1,200 feet elevation above the small town of Philo. Both vineyard sites are low yielding and provide small concentrated berries. Soils in our vineyards are predominantly weathered sandstone which have a moderating effect on vine vigor and which are ideal for premium Chardonnay production.

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

EXCEPTIONAL GRAPES

Anderson Valley had an excellent growing season in 2021. A relatively dry winter exacerbated drought conditions and resulted in a much lighter crop compared to average. Spring was relatively cold and peppered with freeze events both pre and post bud break. A warm dry summer provided ideal growing and ripening conditions mostly in the absence of extreme heat spells. The heat did arrive early to mid August and drove early ripening in the Anderson Valley. Our 2021 Anderson Valley Chardonnay harvest began on September 9th.

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 9 months before bottling.

The essence of Anderson Valley, captured in a bottle.