

LA CREMA®

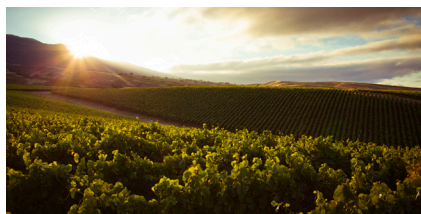


MONTEREY 2014 CHARDONNAY

Bright. Crisp. Exotic.

"BRIGHT CITRUS, APRICOT, and honeydew scents. Yellow PLUM, TROPICAL fruit, crisp APPLE, and BAKING SPICE flavors. A rich mouthfeel plus JUICY acidity."

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation:	Monterey
Composition:	100% Chardonnay
Type of Oak:	Primarily French; 15% new
Time in Barrel:	5 months
Alcohol:	13.5%
T.A.:	0.52g / 100mL
pH:	3.63
R.S.:	0.11g / 100mL

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.

Monterey has one of the longest, coolest growing seasons in California—and 2014 was especially so. As a result of a mild winter and a warm Spring, harvest began roughly two weeks earlier than normal. Throughout harvest, the weather cooperated beautifully, allowing the grapes ample sunshine to achieve optimal ripeness and flavor development, while cooling breezes helped to maintain the vibrant acidity.

ARTISAN WINEMAKING

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

After a night of settling, the juice was racked, then most went into barrels. The remainder, stainless steel—for a note of bright fruit freshness. All experienced secondary malolactic fermentation and sur-lie aging—including hand-stirring every three or four weeks—helping to create our signature smooth flavors.

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