



RUSSIAN RIVER VALLEY

2017 CHARDONNAY

Rich. Textured. Refined.

"Aromas of citrus blossom and Gravenstein APPLE are followed by flavors of fresh nectarine, LEMON MERINGUE pie, and caramel. On the palate, the wine has JUICY acidity and a lingering finish."

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation: Russian River Valley
 Composition: 100% Chardonnay
 Type of Oak: 100% French oak;
 33% new
 Time in Barrel: 10 months
 Alcohol: 14.5%
 T.A.: 0.58g / 100mL
 pH: 3.37

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 home of La Crema and heart of Sonoma County Wine Country, the Russian River Valley AVA is one of the premier wine growing regions in the world. One unique element of the area is the Pacific Ocean's maritime influence which moderates the warm days of the growing season allowing grapes to ripen and develop slowly. The unique weather patterns combined with a diversity of well-draining soils make the appellation well suited to produce cool climate chardonnay. The fruit for this wine was sourced from some of La Crema's finest estate and grower vineyards in the Russian River Valley AVA.

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

EXCEPTIONAL GRAPES

The start of 2017 brought much-needed rainfall which was 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 while warm weather in mid-March stimulated vines to awaken. 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 the Russian River Valley.

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 finished wine was aged in barrel for 10 months before bottling.

The soulful, spirited Russian River Valley in every sip.