



RUSSIAN RIVER VALLEY 2018 CHARDONNAY

Rich. Textured. Refined.

"Aromas of lemon blossom, HONEYSUCKLE, and yellow plum are followed by flavors of fresh nectarine, APRICOT, and ripe pear. The 2018 vintage presents juicy acidity and a VIBRANT finish."

JENNIFER WALSH, WINEMAKER

RUSSIAN RIVER VALLEY
CHARDONNAY
2018

LA CREMA



THE STATS:

Appellation: Russian River Valley
Composition: 100% Chardonnay
Type of Oak: 100% French oak;
34% new
Time in Barrel: 10 months
Alcohol: 14.5%
T.A.: 0.62g / 100mL
pH: 3.44

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 the 2018 growing season was unseasonably warm and dry. A cold snap in late February followed by record rainfall in March prevented early bud break. A warm Easter weekend finally triggered bud-break throughout the Russian River Valley. Fruit set was above average with large berries and clusters. Cycles of above-average temperatures in June and July accelerated maturation through August, while unusually cool temperatures and long foggy mornings led to extended ripening time late in the season. The Chardonnay harvest in the Russian River Valley began on September 17th, 2018.

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.