

# LA CREMA<sup>®</sup>



## KELLI ANN VINEYARD

2015

# Chardonnay

### ***Lush. Balanced. Bright.***

*"Aromas of BAKED PEAR, nectarine and crème brûlée. Flavors of YELLOW APPLE, plum, toasted hazelnut and a touch of NUTMEG. Richly textured and concentrated with balanced acidity and subtle toast."*

CRAIG MCALLISTER,  
WINEMAKER

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

One of our most treasured estate vineyards, Kelli Ann, sits a stone's throw away from the meandering and picturesque Russian River. This long-established site yields wine with both dimension and concentration. Pear, golden apple, sweet lemon, nougat and baking spices combine with lush texture and balanced acidity.

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

### EXCEPTIONAL GRAPES

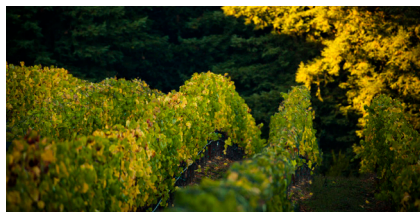
A cool climate means grapes spend more time on the vine. That allows a deeper, more dramatic spectrum of flavors and aromas to develop. And that creates decidedly rich and layered wines.

Warm winter temperatures led to early bud break in February and March of 2015, but cooler than average temperatures in May delayed and impacted bloom, resulting in lower yields than the previous three years. Veraison was early and a warm, dry summer drove ripening for one of the earliest harvests on record in the Russian River Valley. The Kelli Ann Vineyard Chardonnay harvest began on September 15, 2015.

### ARTISAN WINEMAKING

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

The grapes were hand harvested and 100 percent whole cluster pressed. After one night of cold settling, they were racked to French oak barrels for fermentation then inoculated with the house strain of malolactic culture and stirred one to two times per month. At ten months, the wine was pulled from the barrel and blended before being returned to one year old barrels on lees for an additional five months.



### THE STATS:

Appellation: Russian River Valley  
Composition: 100% Chardonnay  
Type of Oak: 100% French oak;  
39% new  
Time in Barrel: 15 months  
Alcohol: 14.5%  
T.A.: 0.60g / 100mL  
pH: 3.42