

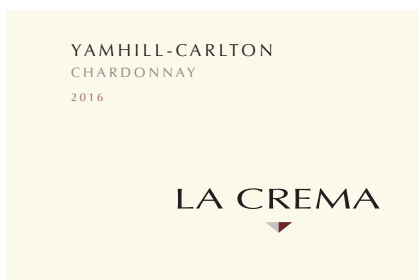


YAMHILL-CARLTON 2016 CHARDONNAY

Intense. Polished. Lush.

"Aromas of honeysuckle, CITRUS ZEST, and fresh green pear are followed by flavors of MEYER LEMON, toasted hazelnut, and wet stone. On the palate, the wine possesses VIBRANT acidity and a supple texture."

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation:	Yamhill-Carlton
Composition:	100% Chardonnay
Type of Oak:	100% French; 14% new
Time in Barrel:	10 months
Alcohol:	13.7%
T.A.:	0.74g / 100mL
pH:	3.27

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, passionate in our belief that they make uniquely expressive and elegant wines.

Oregon's Willamette Valley is no exception. We thoroughly appreciate, and are fully committed to, all that makes this region so revered — its beauty, its passion, its wine.

A REMARKABLE PLACE

Located in the North-West corner of the Willamette Valley, the Yamhill-Carlton AVA sits in the rain shadow of Oregon's Coast Range. The AVA is sheltered from the elements on three sides and benefits from a Mediterranean climate throughout the growing season. A mild climate combined with the oldest marine sedimentary soils in the Willamette Valley make Yamhill-Carlton uniquely suited to produce expressive wines. The grapes for this wine were sourced from our prestigious 194-acre Grain Moraine Vineyard which sits in the heart of the AVA on a southeast facing hillside.

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

EXCEPTIONAL GRAPES

Similar to the previous two vintages, the spring of 2016 was unusually warm which led to early bud break for the vines. A heat spell during bloom condensed flowering and led to small berry size as well as smaller than average cluster size. Later in the season warm days during the summer combined with cool nights promoted concentrated flavor development and bright acidity. The 2016 harvest in the Yamhill Carlton AVA was the earliest on record and produced wine with intense aromatics, complexity, and balance.

ARTISAN WINEMAKING

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

The fruit was picked by hand in the cool of the morning 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 directly to French oak barrels. Primary and secondary fermentation occurred in barrel and lees were stirred regularly to develop texture. The finished wine was aged in barrel for 10 months before bottling.

Yamhill-Carlton Chardonnay – unquestionably unique.