



KELLI ANN VINEYARD

2017

Chardonnay

Lush. Balanced. Bright.

"On the nose hints of lemon curd, fresh NECTARINE, and nutmeg followed by flavors of Meyer Lemon, white PEACH, and hints of crème brûlée on the palate. Overall the 2017 vintage has great concentration and an ELEGANT finish."

JENNIFER WALSH, 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. Enjoying abundant sunshine, foggy mornings, and cool nights this vineyard yields wine with both dimension and concentration.

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

EXCEPTIONAL GRAPES

Winter provided much-needed rainfall and was followed by a mild wet spring. The wet weather allowed a return to normalcy for the timing of bud break and warm weather in mid-March stimulating the vines to awaken. The saturated soils promoted vigorous canopy and cover crop growth which required additional vineyard attention to keep the vines from producing too much shade. Daily temperatures were moderate during bloom and early grape development producing ideal growing conditions. Cycles of above average temperatures in June and July accelerated maturation, but cool nights helped to provide flavor development and acid retention. Record high temperatures on Labor Day weekend led to an early harvest in the Russian River Valley and harvest at Kelli Ann vineyard began on September 5th.

ARTISAN WINEMAKING

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

The fruit was harvested in the cool hours of the morning before being gently sorted at the winery. Whole clusters were placed in the press where they received a gentle squeeze to liberate the free run juice. The resulting juice settled at cold temperatures and was racked the following day to French oak barrels. Primary and secondary fermentation occurred in barrel with lees stirred occasionally for texture development. The finished wine is barrel aged for a minimum of 14 months. Barrels were only racked when the final blend is assembled and ready for bottling.



THE STATS:

Appellation:	Russian River Valley
Composition:	100% Chardonnay
Type of Oak:	100% French oak; 35% new
Time in Barrel:	14 months
Alcohol:	14.5%
T.A.:	0.58g / 100mL
pH:	3.32