



KELLI ANN VINEYARD 2020 CHARDONNAY

Lush. Balanced. Bright.

*"On the nose, hints of **BAKED APPLE**, fresh nectarine, and toasted hazelnut are followed by flavors of tangerine, **ASIAN PEAR**, and white peach. On the palate, the 2020 vintage has excellent concentration and an **ELEGANT** finish."*

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. 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

Harvest 2020 will be remembered mostly for the series of fires that burned through Sonoma and Napa counties in August and September. Until a series of thunder and lightning storms in mid August ignited multiple wildfires around Northern California the 2020 growing season in Sonoma County was almost perfect. Winter was relatively dry with rainfalls about 50% of normal levels in some places. Spring for the most part was relatively warm and dry with the exception of a couple of frost events around bud-break and a shower of rain during bloom. What followed was a dry and warm growing season that had us reaching for superlatives, crops were balanced—if tending a little light. Flavors developed nicely as harvest neared and ripening was helped along by heat spells in August and around Labor day. Our 2020 Kelli Ann chardonnay harvest began on September 16th.

ARTISAN WINEMAKING

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

The fruit was sourced from the Kelli Ann estate vineyard in the heart of the Russian River Valley. Approximately 90 acres planted, with the oldest vines planted in 1989 on AXR rootstock. The grapes are gently whole-cluster pressed and juice is fermented in French Oak barrels. Lees are stirred to develop texture, and the wine undergoes full malolactic fermentation and ages in barrels for 15 months.



THE STATS:

Appellation:	Russian River Valley
Composition:	100% Chardonnay
Type of Oak:	100% French oak; 37% new
Time in Barrel:	15 months
Alcohol:	14.7%
T.A.:	5.1 g/L
pH:	3.55