

LA CREMA®



KELLI ANN VINEYARD

2016

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.”

JENNIFER WALSH,
WINEMAKER



THE STATS:

Appellation: Russian River Valley
Composition: 100% Chardonnay
Type of Oak: 100% French oak;
32% new
Time in Barrel: 15 months
Alcohol: 14.8%
T.A.: 0.55g / 100mL
pH: 3.42

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

After four years of drought, winter rains provided ample soil moisture for the 2016 growing season. Mild weather in February coaxed vines to awaken from dormancy and budbreak occurred earlier than usual. Temperatures remained moderate during bloom and early grape development, which allowed the vines to set an average crop. Additional rainfall in March and April during the early growing season permitted healthy canopy growth. Heat drove sugar levels in late summer, fog moderated this influence and the acidity levels remained high in the Russian River Valley. Harvest began at Kelli Ann Vineyard on September 27, 2016.

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.