

LA CREMA®



DURELL VINEYARD

2017

Chardonnay

Round. Light. Balanced.

"Aromas of LEMON blossom, ripe loquat, and honeysuckle are followed up by flavors of mandarin orange, honeydew melon and WHITE PEACH. On the palate balanced acidity and elegant texture."

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation: Sonoma Coast
Type of Oak: 35% New
Time in Barrel: 15 months
Alcohol: 13.8%
T.A.: 0.54g / 100mL
pH: 3.63

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

In 1979, Ed Durell purchased a large piece of pasture land at the intersection of the Sonoma Coast, Sonoma Valley and Carneros AVAs and with the help of vineyard manager Steve Hill they created one of Sonoma County's most sought-after vineyards for chardonnay fruit. Cooling winds from the West and South moderated the warm weather influences that come down from the North creating an incredibly unique growing environment.

The western portion of the Durell vineyard that produces this wine is part of the Sonoma Coast AVA and is comprised of only 55 acres of Chardonnay vines. The soils for the vineyard site are primarily gravelly clay loams with cobblestones which provide excellent drainage. Clones for this wine include Upper Barn, 4, 5, 17, and 76.

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

EXCEPTIONAL GRAPES

The start of the year brought much-needed rainfall to the Los Carneros region, which was followed by a mild wet spring season. A wet winter and mild spring allowed for a return to normalcy for the timing of bud break while warm weather in mid-March stimulated vines to awaken. Water saturated soils promoted vigorous canopy and cover crop growth requiring additional vineyard attention. Temperatures were moderate during bloom and early grape development. In June and July, cycles of above-average temperatures accelerated maturation with cool nights helping to provide flavor development and acid retention. Record heat on Labor Day weekend prompted an early harvest, which started on September 6th at the Durell Vineyard.

ARTISAN WINEMAKING

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

Once the grapes were harvested they were gently whole-cluster pressed and the juice settled overnight. After settling, the juice was inoculated with a complimentary yeast strain and fermented in French oak barrels. Lees were stirred regularly to develop texture and the wine underwent full malolactic fermentation. The wine was aged without racking for 15 months in barrel.