



## SONOMA COUNTY 2019 SAUVIGNON BLANC

### ***Juicy. Crisp. Exotic.***

*“Aromas of GUAVA, passion fruit, and orange blossom are followed by flavors of POMELO, honeydew melon, and hints of exotic fruit. Our Sauvignon Blanc presents wonderful texture and volume along with crisp and VIBRANT ACIDITY.”*

CRAIG MCALLISTER,  
WINEMAKER



### THE STATS:

Appellation:	Sonoma County
Composition:	100% Sauvignon Blanc
Type of Oak:	15% neutral oak 1% new oak 84% stainless steel
Alcohol:	13.5%
T.A.:	0.58g / 100mL
pH:	3.45

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 on exploring distinct west coast growing regions and truly believes our chosen vineyard sites produce uniquely expressive and elegant wines.

### A REMARKABLE PLACE

La Crema’s Sauvignon Blanc is sourced from distinct vineyards spread across some of Sonoma County’s warmer sub-regions, including Knights Valley, Alexander Valley, and Dry Creek Valley. The climate and free draining loam soils make these regions known for producing world-class Bordeaux varietals, including Sauvignon Blanc. Long, warm summer days develop layered, tropical fruit flavors while evening coastal fog preserves the natural acidity.

### EXCEPTIONAL GRAPES

Sonoma County’s 2019 growing season was close to ideal. The start of the growing season was a winter of record rainfall and significant flooding across Sonoma County, followed by relatively cool and consistent spring. As a result, bud break was 2-3 weeks later than average in some vineyards. In May, a surprising heavy rainfall came right around the time of bloom and luckily didn’t disrupt fruit set. The summer was mild, with consistent and predictable conditions allowing the grapes to reach full physiological ripeness. Warm days and cool nights produced grapes with distinct flavors, aromas, and vibrant acidity. Our 2019 Sauvignon Blanc harvest began on September 6.

### ARTISAN WINEMAKING

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

The fruit was carefully harvested during the coolest hours of the morning. Once the grapes arrived at the winery, they were gently pressed, and the juice was transferred to a mix of new and neutral oak barrels along with stainless steel tanks for fermentation. The finished wine was left on light lees for two to three months for added texture and mouthfeel before the final blend was crafted and bottled.

#### ***Elegant, vibrant, and a little exotic.***