



SONOMA COUNTY 2020 SAUVIGNON BLANC

Juicy. Crisp. Exotic.

“Aromas of apricot, GOLDEN KIWI, and mango are followed by flavors of ruby grapefruit, NECTARINE, and Gala apple. The 2020 vintage presents VIBRANT acidity and a lingering finish.”

CRAIG MCALLISTER,
WINEMAKER



THE STATS:

Appellation: Sonoma County
Composition: 100% Sauvignon Blanc
Type of Oak: 48% neutral oak
52% stainless steel
Alcohol: 13.5%
T.A.: 0.56g / 100mL
pH: 3.17

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

Before 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 was warm and dry. Overall, the growing season was warm and dry, which produced balanced fruit. Heat spells helped the grapes ripen in August and through Labor Day. Our 2020 Sauvignon blanc harvest began on August 27th, some ten days earlier than in 2019.

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.