



SONOMA COUNTY 2021 SAUVIGNON BLANC

Juicy. Crisp. Exotic.

"VIBRANT and exotic, this wine combines FRESH aromas of guava, passionfruit and pineapple with subtle wet stone and grassy-herbaceous notes. In the mouth, flavors of ruby grapefruit, apricot and peach are accompanied by TROPICAL notes of mango and honeydew melon."

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation:	Sonoma County
Composition:	100% Sauvignon Blanc
Type of Oak:	27% neutral oak 73% stainless steel
Alcohol:	13.5%
T.A.:	0.56g / 100mL
pH:	3.24

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 had an excellent growing season in 2021. A relatively dry winter exacerbated drought conditions and resulted in a much lighter crop compared to average. Spring was relatively cold and peppered with freeze events both pre and post bud break. A warm dry summer provided ideal growing and ripening conditions mostly in the absence of extreme heat spells. The heat did arrive early to mid August and drove early ripening in some of the warmer vineyard sites in Alexander, Knights and Dry Creek Valleys. As noted drought conditions resulted in lower Sauvignon blanc yields but created intense aromas and flavors in exceptional fruit, the resulting wines show vibrant aromatics and great concentration of flavor. Our 2021 Sauvignon blanc harvest began on August 17th- some ten days earlier than the previous year.

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 neutral oak barrels and 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.