



SONOMA COUNTY 2022 SAUVIGNON BLANC

Juicy. Crisp. Exotic.

"VIBRANT, and exotic, this wine combines fresh aromas of citrus bloom, LEMON GRASS, and passion fruit, with subtle wet stone, and flint. In the mouth, flavors of ruby grapefruit, KIWI, and white peach are accompanied by tropical notes of mango and guava. Barrel fermentation brings volume, and texture to the wine while crisp, and vibrant acidity drives a juicy lingering finish."

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation: Sonoma County
Type of Oak: 27% neutral oak
73% stainless steel
Alcohol: 13.5%
T.A.: 0.56g / 100mL
pH: 3.23
R.S.: 0.5 g/L

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 multiple distinct vineyard sites throughout Sonoma County, including vineyards in Russian River, Bennett, Alexander, Knights, and Dry Creek Valleys. Soils are predominantly free draining loams in some places interspersed with alluvium/gravel seams.

EXCEPTIONAL GRAPES

Sonoma County had a mixed, and somewhat challenging growing season in 2022. Winter was relatively dry, the limited rainfall only partially replenished reservoirs, and soil moisture. Unseasonably sunny, and warm weather in February prompted early bud-break, leaving vines susceptible to early season frosts. Overall Spring, and early summer were warm, and relatively trouble free. The heat turned up in late August, and early September, and record temperatures accelerated ripening, and brought a rapid, and fast paced harvest. Sauvignon Blanc yields were a little depressed in the Sonoma County, but we are seeing great concentration, and flavor in the wines as a result. Our Sauvignon Blanc harvest began on August 25th.

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 then fermented at cool temperatures in a mix of neutral barrels, and stainless steel tanks.

Elegant, vibrant, and a little exotic.