



## 2015 BLANC DE BLANCS SPARKLING WINE WILLAMETTE VALLEY

### ***Indulgent. Refined. Vibrant.***

*“Aromas of TAHITIAN LIME, GREEN PEAR, and VANILLA ICE CREAM are followed by flavors of GRANNY SMITH APPLE, MEYER LEMON, and TOASTED GINGERBREAD. On the palate, the wine offers fine bubbles, bright acidity, and a lingering finish.”*

JENNIFER WALSH, WINEMAKER



### THE STATS:

Appellation:	Willamette Valley
Composition:	100% Chardonnay
Alcohol:	12.5%
T.A.:	0.89g/100mL
Dosage:	5g/L
pH:	2.94
Production:	Méthode Traditionnelle

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, passionate in our belief that they make uniquely expressive and elegant wines. Oregon’s Willamette Valley is no exception. We thoroughly appreciate, and are fully committed to, all that makes this region so revered — its beauty, its passion, its wine.

### A REMARKABLE PLACE

Running 120 miles North to South from Portland to Eugene, Oregon’s Willamette Valley AVA is in the Northwest corner of the state. The region is known for producing unique wines that exhibit a balance between New World and Old World expressions. Boasting a Mediterranean climate with maritime influence and diverse soil types, the Willamette Valley is recognized as one of the premier wine regions in the world. The fruit for this wine was harvested from La Crema’s Gran Moraine vineyard in the Yamhill-Carlton AVA. This 194-acre estate vineyard is planted to Pinot Noir and Chardonnay with soils comprised of ancient marine sediment.

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

### EXCEPTIONAL GRAPES

The Willamette Valley typically experiences cool, wet winters with warm, dry summers. Extended daylight hours and cool nights allow for concentrated flavor development and bright natural acidity. The Van Duzer Corridor also serves to moderate these summer temperatures and retain acidity in portions of this AVA. Occasional late-season rains with residual humidity can be a challenge for premium grape growing. For the 2015 growing season, Spring was warmer than average, which accelerated grape development. However, Summer temperatures cooled significantly from late June into September, which produced an extended growing season.

### ARTISAN WINEMAKING

***Our small-batch, hands-on techniques continued into the winery.***

After being harvested, the grapes were gently whole-cluster-pressed, and an early press cut was taken to minimize the extraction of bitter phenolics and solids. The resulting juice was settled and racked to neutral barrels and stainless steel for primary fermentation without any malolactic. This wine was crafted in the méthode traditionnelle technique, whereby it was allowed to undergo a secondary fermentation in the bottle. The wine was aged for approximately four years on its lees before disgorging with a dosage of 5 g/L.