

# LA CREMA<sup>®</sup>



## 2017 BLANC DE BLANCS SPARKLING WINE SARALEE'S VINYARD, RUSSIAN RIVER VALLEY

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

*"Aromas of baked apple, fresh MEYER LEMON, and subtle hints of proofing bread dough are followed by flavors of LIME, and hazelnut. The 2017 vintage has a BALANCED acidity, ensuring a long mouthwatering finish."*

CRAIG McALLISTER, WINEMAKER

SARALEE'S VINEYARD  
BLANC DE BLANCS  
MÉTHODE TRADITIONNELLE  
2017

LA CREMA



### THE STATS:

Appellation: Russian River Valley  
Composition: 100% Chardonnay  
Alcohol: 12.5%  
T.A.: 9.4 g/L  
Dosage: 7 g/L  
pH: 2.91  
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. Sonoma County's Russian River 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

At the heart of the Russian River Valley sits a majestic vineyard honoring the late Saralee Kunde, one of the region's most beloved and respected wine-growing visionaries. Awash with rustic charm, the 200-acre vineyard features a variety of Chardonnay clones on a diverse spectrum of rootstocks as well as eight different soil types — mostly sandy/gravelly, or clay loams. This complex vineyard dotted with flower gardens and oak groves produces truly magical fruit.

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

### EXCEPTIONAL GRAPES

Winter provided a much-needed record rainfall, followed by a mild wet spring. This allowed a return to normalcy for the timing of bud break, with warm weather in mid-March stimulating vines to awaken. Saturated soils promoted a vigorous canopy and cover crop growth which necessitated additional vineyard attention. Temperatures were moderate during bloom and early grape development. Cycles of above average temperatures in June and July accelerated maturation, but cool nights helped to provide flavor development and acid retention. The La Crema Blanc de Blancs harvest at Saralees vineyard began on August 22nd.

### ARTISAN WINEMAKING

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

After being harvested, the grapes were whole cluster pressed, then fermented at cool temperatures in stainless steel tanks. Crafted in the Methode Traditionnelle, the base wine is blended and placed en Tirage, where it undergoes a secondary fermentation in the bottle. This Blanc de Blancs was aged for four years and four months before disgorging with a dosage of 7 g/L.

BEST OF THE VINE

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