

# LA CREMA®



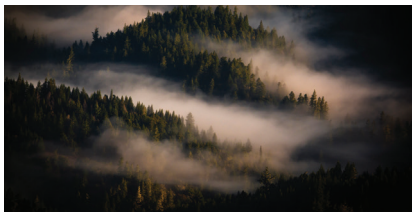
## TIDAL BREAK VINEYARD

### 2018 *Chardonnay*

#### **Rich. Lively. Elegant.**

*“Aromas of HONEYSUCKLE, green melon, and SEA SPRAY are followed by flavors of LEMON CURD, key lime, and hints of gingerbread. The 2018 vintage presents a supple texture and a layered finish.”*

JENNIFER WALSH, WINEMAKER



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. We’re continually exploring these very special regions — passionate in our belief that they make uniquely expressive and elegant wines.

#### A REMARKABLE PLACE

The Tidal Break Vineyard is situated in a remote area of the far Sonoma Coast. Only a few miles from the Pacific Ocean, this gently sloped vineyard rests at high elevation above the maritime fog and enjoys bright sunshine throughout the growing season. The soils at Tidal Break Vineyard consist of gold ridge loam, a fine sandy loam with excellent drainage and low fertility. Chardonnay clones included in this wine are 4 and 72.

***It’s one of the world’s best cool-climate appellations.***

***It’s a place for La Crema.***

#### EXCEPTIONAL GRAPES

The 2018 growing season saw a return to more typical conditions in the Sonoma Coast AVA. Winter provided ample rainfall, which was followed by a mild but wet spring. Bud break occurred in late March, which was three to four weeks later than the previous two years. Moderate temperatures persisted through bloom and early grape development, allowing for a healthy fruit set. The summer brought warmer temperatures but was absent extreme heat spikes seen in previous years. In August, the marine layer consistently provided cool mornings allowing the fruit to ripen slowly and promoting flavor development and acid retention in the fruit. The Tidal Break Chardonnay harvest began on September 25th.

#### ARTISAN WINEMAKING

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

The fruit was harvested in the cool morning before being gently sorted, and whole-cluster pressed at the winery. The resulting juice was settled at cold temperatures before being racked the following day to French oak barrels. Once in the barrel, the wine was inoculated with a complimentary yeast strain. Lees were stirred to develop texture, and the wine underwent full malolactic fermentation. The finished wine was aged in barrel without racking for a minimum of nine months.

***California’s exquisite Sonoma Coast, in a bottle.***

#### THE STATS:

Appellation: Sonoma Coast  
Composition: 100% Chardonnay  
Type of Oak: 100% French; 26% new  
Time in Barrel: 9 months  
Alcohol: 14.2%  
T.A.: 0.52g / 100mL  
pH: 3.52