

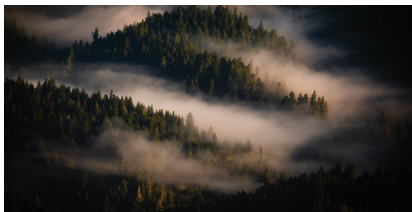


TIDAL BREAK VINEYARD 2019 CHARDONNAY

Supple. Juicy. Balanced.

“Aromas of CITRUS BLOSSOM, Key lime, white peach and hints of crushed rock with flavors of MEYER LEMON and Anjou pear that are supported by subtle GINGER SNAP and wet stone notes.”

CRAIG McALLISTER, 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 2019 growing season on the Sonoma Coast was ideal. Emerging from a winter of record rainfall and significant flooding across the county we had a relatively cool, but fine spring. As a result, budbreak was 2-3 weeks later than average in some places. A surprisingly heavy rainfall in May came right around the time of bloom—thankfully it did not affect fruit set and early signs were there for an abundant crop in 2019. Summer was by all accounts relatively mild and were a continuation of the more traditional conditions we saw in 2018. A long slow ripening season produced grapes with distinct flavors, aromas and vibrant acidity. The 2019 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; 23% new
Time in Barrel:	9 months
Alcohol:	14.5%
T.A.:	0.53g / 100mL
pH:	3.41