

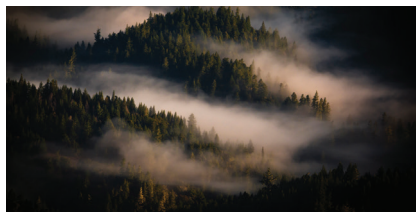


TIDAL BREAK VINEYARD 2020 CHARDONNAY

Supple. Juicy. Balanced.

"Aromas of graham cracker, BRIOCHE, Asian pear, and white peach, are supported by flavors of lemon meringue, glazed pineapple, and PEAR. The palate is mouth-filing yet supple, juicy, and balanced."

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

Tidal Break vineyard sits on a series of hilltops and benches in the far northwest corner of Sonoma County. Cooling breezes from the Pacific Ocean 2-3 miles away moderate peak afternoon temperatures throughout the growing season. Soils here are highly prized highly prized Goldridge fine sandy loams. These free draining low vigor soils coupled with a maritime climate provide ideal growing conditions for premium wine grapes.

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

EXCEPTIONAL GRAPES

The 2020 harvest will be remembered mostly for the series of fires that burned through Sonoma and Napa counties in August and September. Until a series of thunder and lightning storms in mid August ignited multiple wildfires around Northern California the 2020 growing season in Sonoma County was almost perfect. Winter was relatively dry with rainfalls about 50% of normal levels in some places. Spring for the most part was relatively warm and dry with exception of a couple of frost events around bud break and a shower of rain during bloom. What followed was a dry and warm growing season that had us reaching for superlatives. Flavors developed nicely as harvest neared and ripening was helped along by heat spells in August and around Labor day. Our 2020 Tidal Break Vineyard Chardonnay harvest began on September 11th.

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:	14.5%
T.A.:	5.2 g/L
pH:	3.50