



2016 BLANC DE BLANCS SPARKLING WINE SARALEE'S VINYARD, RUSSIAN RIVER VALLEY

Indulgent. Refined. Vibrant.

"Aromas of fresh **ASIAN PEAR**, Meyer lemon, and subtle hints of bread dough are followed by flavors of Granny Smith apple, **LIME**, and hints of pie crust. The 2016 vintage presents **BALANCED** acidity and a mouthwatering finish."

CRAIG McALLISTER, WINEMAKER

SARALEE'S VINEYARD
BLANC DE BLANCS
MÉTHODE TRADITIONNELLE
2016

LA CREMA



THE STATS:

Appellation:	Russian River Valley
Composition:	100% Chardonnay
Alcohol:	11.3%
T.A.:	11.3 g/L
Dosage:	5 g/L
pH:	3.04
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

Warm winter temperatures led to an early budbreak in February of 2016. Cooler weather through late spring and early summer slowed grape maturity. Cool nights supported flavor development and acid retention, while a mid-summer warming trend promoted berry ripeness. The La Crema Blanc de Blancs harvest at Saralees vineyard was on August 12th.

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.