

LA CREMA®



ANDERSON VALLEY

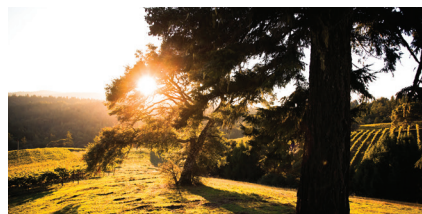
2018

Chardonnay

Fruity. Bright. Elegant.

"Aromas of LEMON BLOSSOM, beeswax, and melon are followed by flavors of FRESH STONE FRUIT, Asian pear, and Meyer lemon. On the palate, the 2018 vintage presents a REFINED TEXTURE and a lingering finish."

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation: Anderson Valley
Composition: 100% Chardonnay
Type of Oak: 100% French oak;
28% new
Time in Barrel: 9 months
Alcohol: 13.5%
T.A.: 0.55g / 100mL
pH: 3.61

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 Anderson Valley AVA is one of the premier wine growing regions in California and wines from the area exude unique characteristics. Located near the cool influence of the Pacific Ocean, Anderson Valley offers a diverse range of geography from the valley floor broken up by meandering rivers, to 1600-foot-tall mountain tops that rise above the fog line. This Anderson Valley Chardonnay is a blend of fruit from two of our estate vineyards. Skycrest vineyard, located on the warmer eastern edge of the valley, sits at high elevation and enjoys clear sunny days followed by cool nights. The second vineyard rests on benchland in the cooler deep end of the Anderson Valley and is planted to old vines. Soils are comprised of weather sandstone that allows excellent drainage and moderates vine vigor. Clones are predominately Robert Young.

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

It's a place for La Crema.

EXCEPTIONAL GRAPES

The start of the 2018 season was unseasonable warm and dry in the Anderson Valley. However, February brought a cold snap which prevented an early bud break. A very warm Easter Weekend, triggered bud break throughout much of the Valley and produced above average fruit set, with large berries and clusters. Cycles of warm temperatures in June and July accelerated maturation until mid-August, while later in the season unusually cool temperatures in September led to extended ripening. The Chardonnay harvest in the Anderson Valley started on October 9th.

ARTISAN WINEMAKING

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

The fruit was picked in the cool morning hours before being gently whole cluster pressed to preserve fresh fruit characteristics. Free run juice was allowed to settle overnight at cold temperatures before being racked to French oak barrels for fermentation. Primary and secondary fermentation occurred in barrel and lees were stirred occasionally to develop texture. The wine underwent full malolactic fermentation and was aged in barrel for without racking for 9 months before bottling.

The essence of Anderson Valley, captured in a bottle.