LA CREMA®

MONTEREY
2017 CHARDONNAY

Bright. Crisp. Exotic.

"On the nose, *MEYER LEMON*, passionfruit, *GRILLED PINEAPPLE* and guava. *NECTARINE*, papaya and *CRISP* lemon-tangerine notes are complimented by touch of spice and complexing *MINERALITY* on the palate.

CRAIG McALLISTER,
WINEMAKER





THE STATS:

Appellation:	Monterey
Composition:	100% Chardonnay
Type of Oak:	Primarily French; 18% new
Time in Barrel:	7 months
Alcohol:	13.8%
T.A.:	0.54g / 100mL
pH:	3.52

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

A long, long valley, both pastoral and austere. On one end, the Monterey Bay—dramatically deep, unusually cold. On the other, Central California, rich in history and agriculture. Throughout, a brisk, ever-present breeze that rises from the ocean and cools both fields of produce and expansive, rolling vineyards. This is Monterey—rocky, windswept and unrestrained.

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

EXCEPTIONAL GRAPES

A cool climate means grapes spend more time on the vine. That allows a deeper, more dramatic spectrum of flavors and aromas to develop. And that creates decidedly rich and layered wines.

An extremely wet winter brought much needed rains to our Monterey vineyards and with it, a return to a growing season more in line with historical timing. The first signs of budbreak were evident in late February and a mild spring with intermittent rains promoted conditions favorable for canopy growth. Bloom began in April and was thankfully unhindered by any late spring rainfalls. A typical summer of warm days and cool nights enhanced aroma and flavor development and drove berry maturation. The La Crema Monterey Chardonnay harvest began on September 11, 2017.

ARTISAN WINEMAKING

Our boutique, hands-on techniques continued into the winery.
The fruit is a mix of hand and machine picked, which is gently pressed followed by twenty-four hours of settling before being racked to barrel for fermentation. Fifteen percent of the lot was co-inoculated with the house strain of malolactic bacteria. The barrels were then used to top the remainder of the lot during post primary fermentation and the lees were stirred monthly.

Each sip says Monterey. Smooth and elegant. Bright and exotic. Fresh. Spicy. And just a little wild.

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