LA CREMA®

RUSSIAN RIVER VALLEY

2019 CHARDONNAY

Rich. Textured. Refined.

"Aromas of fresh NECTARINE, GREEN PINEAPPLE, *and* MAGNOLIA BLOSSOMS *are followed by flavors of* ANJOU PEAR, MEYER LEMON, *and* CRÈME BRÛLÉE. *The 2019 vintage presents balanced acidity and a supple finish."*

JENNIFER WALSH, WINEMAKER





THE STATS:

Appellation:	Russian River Valley
Composition:	100% Chardonnay
Type of Oak:	100% French oak; 30% new
Time in Barrel:	10 months
Alcohol:	14.2%
T.A.:	0.58g / 100mL
pH:	3.39

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 home of La Crema and heart of Sonoma County Wine Country, the Russian River Valley AVA is one of the premier wine growing regions in the world. One unique element of the area is the Pacific Ocean's maritime influence which moderates the warms days of the growing season allowing grapes to ripen and develop slowly. The unique weather patterns combined with a diversity of well-draining soils make the appellation well suited to produce cool climate chardonnay. The fruit for this wine was sourced from some of La Crema's finest estate and grower vineyards in the Russian River Valley AVA.

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

EXCEPTIONAL GRAPES

The 2019 growing season in the Russian River Valley was nearly ideal. Winter began with record rainfall in February and March, which replenished the groundwater. Bud break was delayed two weeks compared to 2018 due to the late rains. Another heavy rain in May came right around bloom, but it did not affect the fruit set substantially. Summer was relatively mild and was in line with 2018 conditions. A long slow ripening season produced grapes with distinct flavors, aromas, and vibrant acidity. The Chardonnay harvest in the Russian River Valley began on September 16th.

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 finished wine was aged in barrel for 10 months before bottling.

The soulful, spirited Russian River Valley in every sip.

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