LA CREMA®

SONOMA COAST
2019 CHARDONNAY

Vibrant. Rich. Balanced

"Aromas of Meyer lemon, GALA APPLE, and Jasmine are followed by flavors of PEAR, Cara Cara orange, and lemon meringue pie. On the palate, the wine is CONCENTRATED and juicy with a lingering finish."

CRAIG MCALLISTER, WINEMAKER

THE STATS:

Appellation:	Sonoma Coast
Type of Oak:	75% French and 25% American Oak; 17% new
Time in Barrel:	7 months
Alcohol:	13.5%
T.A.:	5.2g /L
pH:	3.59

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

One of Sonoma County's largest AVAs, the Sonoma Coast Appellation stretches from the San Pablo Bay in the South to Mendocino County line to the North and runs primarily along the mountainous coastline of the Pacific Ocean. A sprawling growing region, the Sonoma Coast AVA is known for its strong maritime influence that provides a cool growing climate throughout the year with fog moderating warmer summer temperatures. With its unique geography and climate, the Sonoma Coast has proven itself to be one of the world's premier Chardonnay producing regions.

The fruit for this wine was sourced from several of La Crema's estate vineyards including Saralee's, Kelli Ann, and Durell. Soils across the vineyards are predominantly free draining and low vigor. Clones include 4,5,15, 17 (Robert Young), 76, 95,96, 809, Wente, and Hyde Wente.

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

EXCEPTIONAL GRAPES

The 2019 growing season on the Sonoma Coast was close to perfect. A rain filled winter was followed by an idyllic wine country Spring. As a result, budbreak and fruit set were healthy, signaling an abundant crop in 2019. Summer was relatively mild and a continuation of traditional Sonoma Coast conditions. A long slow ripening season produced grapes with distinct flavors, aromas, and vibrant acidity. The 2019 Sonoma Coast Chardonnay harvest began on September 9th.

ARTISAN WINEMAKING

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

Once picked the fruit is gently pressed and allowed to settle for 24 hours before being racked to oak barrels for fermentation. 15% of the barrels are initially co-inoculated with a house strain of malolactic bacteria which are later used to top off the remainder of the entire lot after primary fermentation is complete. The lees in each barrel are stirred once or twice a month to provide additional texture. The finished wine is aged on lees for 8 months before final blending and bottling.

California's exquisite Sonoma Coast, in a bottle.

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