LA CREMA®

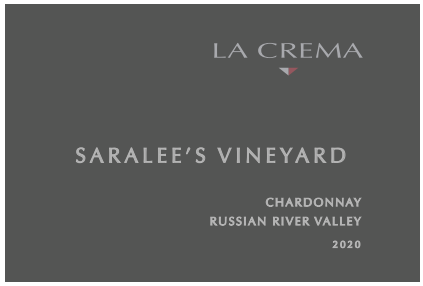
SARALEE'S VINEYARD

2020 CHARDONNAY

Elegant. Balanced. Distinct.

"Aromas of citrus blossom, ***GOLDEN DELICIOUS APPLE****, and* ***TOASTED HAZELNUT*** *are followed by flavors of* ***YELLOW PLUM, MEYER LEMON,*** *and* ***BAKED PEAR.*** *On the palate, the wine offers bright acidity and a refined finish."*

CRAIG McALLISTER, WINEMAKER





THE STATS:

Appellation:	Russian River Valley
Composition:	100% Chardonnay
Type of Oak:	100% French; 28% new
Time in Barrel:	9 months
Alcohol:	14.2%
T.A.:	5.30 g/L
pH:	3.57

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

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 winegrowing 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 spectacular fruit.

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

EXCEPTIONAL GRAPES

Harvest 2020 will be remembered mostly for the series of fires that burned through Sonoma and Napa counties in August and September. Until a series of thunder and lightning storms in mid August ignited multiple wildfires around Northern California the 2020 growing season in Sonoma County was almost perfect. Winter was relatively dry with rainfalls about 50% of normal levels in some places. Spring for the most part was relatively warm and dry with the exception of a couple of frost events around bud break and a shower of rain during bloom. What followed was a dry and warm growing season that had us reaching for superlatives, crops were balanced- if tending a little light. Flavors developed nicely as harvest neared and ripening was helped along by heat spells in August and around Labor day. Our 2020 Saralees Vineyard Chardonnay harvest began on September 4th.

ARTISAN WINEMAKING

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

The fruit was hand-picked in the cool hours of the morning before being gently sorted at the winery. Whole clusters were placed in the press where they received a gentle squeeze to liberate the free run juice. 15% of the lot was co-innoculated with house strain of malolactic bacteria. These barrels are then used to top the remainder of the lot, post primary fermentation. Lees are stirred 1-2 times per month, and aged for about 9 months.

The singular beauty of Saralee's Vineyard in every sip.

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