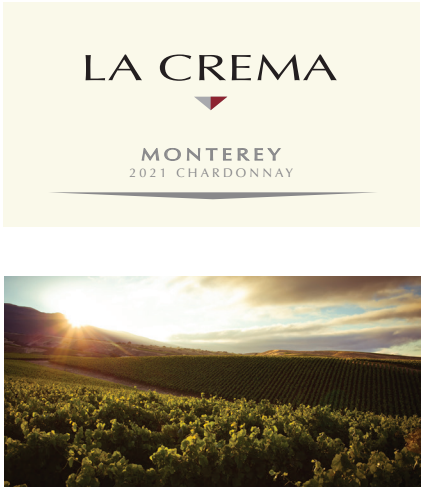
LA CREMA®

MONTEREY
2021 CHARDONNAY

Bright. Crisp. Exotic.

"Aromas of baked apple, graham cracker, meyer lemon and PINEAPPLE are followed by flavors of Asian pear, ORANGE-TANGERINE, and notes of MINERALITY. The 2021 vintage presents balanced acidity and a long finish."

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation:	Monterey
Composition:	100% Chardonnay
Type of Oak:	70% French oak 30% American oak 16% new oak
Time in Barrel:	5-6 months
Alcohol:	13.5%
T.A.:	5.5g / L
pH:	3.50

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 Monterey AVA consists of a long valley stretching from the uniquely cold Monterey Bay to the far Southeast reaches of the Salinas Valley. An ever-present breeze and maritime influence rise from the ocean cooling wide expanses of rolling vineyards. The fruit for this wine is sourced from multiple vineyards across the Monterey AVA including our Gravelstone and Clark estate vineyards. Vineyards located in North Monterey bring juicy fruit notes while the vineyards in the South bring riper fruit flavors.

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

EXCEPTIONAL GRAPES

Following a relatively dry winter, the 2021 growing season in Monterey was for the most part cool. The marine layer was pretty much constant in Monterey this year when other parts of the state were clear and hot. The resulting cool temperatures gave a long growing season where ripening progressed slowly. Despite some late summer heat spikes the Chardonnay crop in Monterey ripened very slowly, harvest began on October 10th some ten days later than in 2020. The long hang time our Chardonnay crop enjoyed in 2021 gave us wines with great flavor intensity and vibrant yet balanced acidity.

ARTISAN WINEMAKING

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

After the grapes were picked, they were gently pressed and allowed to settle for 24 hours before being racked to a mix of French and American oak barrels for fermentation. 15% of the barrels were con-inoculated with a house strain of malolactic bacteria which were later used to top of the remainder of the barrels after primary fermentation was completed. A small portion of the wine was racked to stainless steel tanks for fermentation which added an element of juicy acidity and aromatics to the finished wine. Lees were stirred monthly to increase complexity and mouthfeel. The finished wine was aged for five to six months in oak barrels before final blending and bottling.

Bright and Fresh. Each sip says Monterey.

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