



Exotic floral & bright tropical flavors over a rich, textured finish.

“This wine opens with layered tones of tropical fruit and exotic floral notes mixed with lush butterscotch and spice. On the palate, stone fruit flavors abound, framed by a lovely minerality and subtle nuances of toast and caramel. The broad mouthfeel balances a bright acidity and lingering lemon zest on the finish.”

ELIZABETH GRANT-DOUGLAS, WINEMAKER

THE SERIES: MONTEREY

From our home in the Russian River Valley, La Crema has pioneered cool-climate artisan winemaking. This has led to our exploration of California’s finest coastal growing regions where cooling ocean wind and fog allow the grapes to ripen slowly on the vine, developing complex aromas and flavors. Our quest has drawn us north into the rugged hills of Mendocino and south along the wind-swept slopes of Los Carneros. Our Monterey wines originate on the cool benchlands of this coastal appellation, where beautifully textured Chardonnay makes a natural addition to our portfolio.

THE PLACE: MONTEREY

The vineyards of Monterey are defined by persistent ocean winds that are funneled down a 90-mile-long valley running north to south between the Santa Lucia and Gabilan Mountains. These strong winds combine with abundant sun and scarce rainfall to give this wine region one of the longest, coolest growing seasons in California. The coolest vineyards are at the northernmost tip of the valley, where Chardonnay develops remarkable aromatic and textural complexity with crisp, firm structural elements. A variety of clones – Clone 4, Dijon and Rued – were chosen for this release to emphasize Monterey Chardonnay’s natural complexity and intense aromatics.

THE VINTAGE: 2010

The 2010 season in Monterey kicked off with unusually chilly weather that lasted through bloom. A more typical weather pattern of sunny days, brisk breezes and foggy evenings returned mid-season and assisted in even ripening and full flavor development. An unusually long growing season combined with above average temperatures in August to result in wines with an elegant balance between bright, natural acidity and ripe tropical fruit flavors.

THE TECHNIQUE: COOL-CLIMATE ARTISAN WINEMAKING

The fruit was harvested in the early morning hours to ensure arrival at the winery while still cool. The grapes were pressed to tank and allowed to settle for 24 hours before being barreled down for fermentation in primarily French oak. The majority of the lots also completed malolactic fermentation. The wine was stirred every three weeks as it aged for 6 months on the lees, and was racked only once at blending before bottling.

THE STATS:

Appellation:	Monterey	Time in Barrel:	6 months
Composition:	100% Chardonnay	Alcohol:	13.8%
Type of Oak:	Total of: 78% French, 22% American. 21% New Oak/ Medium & medium-plus	T.A.:	0.58g / 100mL
		pH:	3.43
		R.S.:	0.06 g/ 100mL