

TASTING NOTES



B & W Wines

LA CREMA SONOMA COAST CHARDONNAY, 2014

BACKGROUND

WHEN LA CREMA WAS FOUNDED IN 1979, THE RUSSIAN RIVER VALLEY HAD YET TO ESTABLISH ITSELF AS ONE OF CALIFORNIA'S MOST IMPORTANT REGIONS FOR PINOT NOIR AND CHARDONNAY.

LA CREMA'S VINEYARDS ARE ALL HARVESTED BY HAND. THE WINEMAKING TECHNIQUES ARE PRIMARILY TRADITIONAL TO ENSURE THAT THE WINES ARE TRUE TO BOTH THE VARIETY AND THE TERROIR. THE CHARDONNAYS ARE WHOLE-CLUSTER PRESSED AND FERMENTED AND AGED IN FRENCH OAK ON THE LEES WITH BI-MONTHLY BATTONAGE TO ADD TEXTURE AND COMPLEXITY. THE PINOT NOIRS ARE COLD SOAKED FOR FIVE TO EIGHT DAYS BEFORE FERMENTATION IN SMALL, OPEN-TOP FERMENTERS AND AGING IN A COMBINATION OF NEW AND USED FRENCH OAK BARRELS. AS WITH THE CHARDONNAY, LA CREMA'S PINOT NOIRS ARE PURE, ACCURATE AND REFLECTIVE OF THEIR ORIGIN.

TASTING NOTES

FRESH MEYER LEMON SCENTS, WITH BUTTER COOKIE AND RIPE PEAR. BAKED APPLE FLAVOURS, WITH WHITE PEACH AND NUTMEG. RICH, YET LIGHT ON THE PALATE.

REVIEWS

90 POINTS, NATALIE MACLEAN (NATALIEMACLEAN.COM):

"SONOMA COAST VINEYARDS ENJOY A LONG, COOL GROWING SEASON DUE TO THE MODERATING INFLUENCE OF THE PACIFIC OCEAN, AND ITS FOGS AND WINDS THAT BLOW INLAND. THIS IS PERFECT FOR SLOWLY RIPENING GRAPES TO DEVELOP COMPLEX FLAVOURS AND NUANCES WITHOUT LOTS OF SUGAR THAT TRANSLATES TO HEAVY ALCOHOL. CLASSIC CALIFORNIAN CHARDONNAY WITH TOAST, OAK AND GREEN APPLE ON THE NOSE. FULL-BODIED, AND GENEROUSLY LAYERED. GENEROUS FLAVOURS OF PEAR AND PEACH ON THE PALATE WITH A LONG, DRY FINISH AND A HINT OF WILD WHITE FLOWERS IN A SPRING RAIN. PERFECT FOR ROAST CHICKEN OR MILD CURRIES."



VINTAGE: 2014

WINERY: LA CREMA ([HTTP://WWW.LACREMA.COM/](http://www.lacrema.com/))

REGION: SONOMA COUNTY, CALIFORNIA

AVAILABILITY: AVAILABLE NOW IN CONSIGNMENT

CASE QUANTITY: 12 BOTTLES PER CASE

BOTTLE SIZE: 750 ML

COMPOSITION: CHARDONNAY (100%)