

# La Crema

A vibrant expression of the cool Sonoma Coast, this Chardonnay captures the tension between crisp orchard fruit and subtle richness with finesse and purity. A vibrant expression of the cool Sonoma Coast, this Chardonnay captures the tension between crisp orchard fruit and subtle richness with finesse and purity.

# LA CREMA

# Sonoma Coast Chardonnay 2022

California, USA

## Region and Vineyards

The Sonoma Coast AVA is one of California's most renowned cool-climate regions, heavily influenced by the nearby Pacific Ocean. Persistent coastal fog and breezy afternoons extend the growing season, slowing ripening and preserving the vibrant acidity essential to great Chardonnay. This climatic balance allows fruit to achieve full phenolic maturity without excessive sugar accumulation, yielding wines of precision and length.

The 2022 vintage was marked by a dry winter and early budbreak due to unusually warm February weather. Spring and early summer remained mild, but late August and September brought record-breaking heat, hastening the harvest. While yields were slightly below average, the berries were intensely concentrated, resulting in wines with notable depth and flavor intensity. Harvest commenced on August 25, signaling a brisk, fast-paced season along the Sonoma Coast.

## Winemaking

The grapes were gently pressed and settled for 24 hours before being racked into barrels for fermentation. 94% of the wine underwent barrel fermentation, using a blend of French (75%) and American (25%) oak, with 17% new oak contributing gentle layers of spice and texture. A partial malolactic fermentation was induced in 15% of the barrels using a house strain, which were later used to top the remaining lots, offering a subtle creamy undertone without diminishing vibrancy.

The wine aged on its lees for six months, with **monthly bâtonnage** (lees stirring) enhancing mouthfeel and complexity. No racking occurred during this period, allowing the wine to develop richness and integration naturally. Bottled in April 2023, the resulting Chardonnay presents a textural balance between tension and roundness, with precise fruit expression and a lingering mineral finish.



Alcohol: 13,50 %

Composition: 100% Chardonnay







# Sonoma Coast Chardonnay 2022

## **Tasting Notes**

- **Color**: Pale straw with brilliant clarity.
- **Aroma**: Meyer lemon, Asian pear, and white flowers unfold gracefully, accented by delicate oak spice.
- **Palate**: Juicy apple, golden peach, and pineapple meet creamy notes of graham cracker crust. Vibrant and fleshy with a vein of acidity driving a persistent, elegant finish.

#### Did you know?

La Crema has been a **pioneer in cool-climate Chardonnay and Pinot Noir since 1979**, focusing exclusively on coastal appellations. The Sonoma Coast Chardonnay reflects the winery's **commitment to sustainability and precision winemaking**, with all fruit sourced from vineyards managed under environmentally responsible practices.

### Wine Pairing Ideas

- **Butter-poached lobster with lemon beurre blanc**: Elevates the wine's citrus and cream notes while complementing its texture.
- **Roast chicken with herbs and root vegetables**: Harmonizes with the wine's richness and fruit complexity.
- Crab cakes with aioli: Mirrors the wine's vibrant acidity and subtle oak-spice.
- Brie and pear tart: A refined pairing that plays on fruit, fat, and texture.



#### Jeb Dunnuck (JD): 91 Points (2022)

Predominantly from two high-elevation estate vineyards, Sable Mountain and Skycrest, the 2022 Chardonnay is rounded, fleshy, rich, and fruit-forward. It's also nicely cohesive and textured, with an appealing approachability and great backbone of acidity. With muscle and structure coming from Skycrest, it finds balance in the suppleness and silky texture of Sable Mountain fruit.



#### Wine Spectator (WS): 90 Points (2022)

Appealing for how all of its pieces fit together, offering notes of salted butterscotch, peach preserves, mango and orange blossoms, with a thread of baking spices. Shows vibrant acidity and a seamless texture on a generous frame. & nbsp;



#### Wine Enthusiast (WE): 90 Points (2022)

This wine is a beautiful, vibrant gold in the glass, conveying delicate floral aromatics on the nose. On the palate, very ripe pear, marzipan and sweet cinnamon emerge. There's also a potent, perfumy dried-floral component that some drinkers will love.



