La Crema

This 2022 Chardonnay from the Russian River Valley captivates with its vibrant fruit profile and graceful oak integration , showcasing the elegance of a cool-climate California classic.

LA CREMA

Russian River Valley Chardonnay 2022

California, USA

Region and Vineyards

The Russian River Valley, nestled in Sonoma County, is famed for its ideal conditions for Chardonnay. Morning fog from the Pacific Ocean tempers the region's warm afternoons, ensuring a slow, even ripening season. This climate balance preserves acidity while allowing fruit to develop rich flavors and aromatic nuance—hallmarks of the region's best Chardonnays.

In 2022, the growing season presented challenges: a warm, sunny February prompted early budbreak, increasing the risk of frost. While spring and early summer remained mild, late August brought intense heat, leading to a swift and condensed harvest. Yields were slightly below average, yet the resulting fruit was remarkably **concentrated and flavorful**. Fruit for this wine comes from several vineyards across the appellation, including estate sites like **Saralees, Kelli Ann, and Piner**, planted on free-draining, low-vigor soils ideal for premium Chardonnay.

Winemaking

Hand-harvested grapes were gently pressed, then fermented and aged in **100% French oak barrels**, with **27% new oak** contributing nuanced layers of toast and spice. The wine matured in barrel for **nine months**, allowing for complexity to evolve and integrate fully. Extended aging prior to bottling on September 5, 2023, imparted structure and refined mouthfeel.

Throughout the process, the winemaking team prioritized balance and texture. No overt manipulation was used, ensuring that **the natural concentration of the vintage** and the vineyard character shine through. The final wine combines precision and richness, with **a lively core of acidity** supporting generous fruit and creamy depth.

Alcohol :14,50 %

Composition: 100% Chardonnay

LA CREMA

Russian River Valley Chardonnay 2022

Tasting Notes

- **Color**: Pale gold with bright reflections.
- **Aroma**: Aromatics of white peach, lemon zest, and green pear are accented by toasted hazelnut and baking spices.
- **Palate**: Layers of apple, pineapple, and lemon curd unfold on the palate, with notes of vanilla custard adding plushness. Balanced acidity drives a long, vibrant finish.

Did you know?

La Crema's commitment to **cool-climate viticulture** began in 1979, with the Russian River Valley remaining central to its identity. Today, all estate vineyards are managed under **rigorous sustainability protocols**, combining environmental care with a relentless pursuit of quality.

Wine Pairing Ideas

- **Seared scallops with citrus beurre blanc**: A luxurious pairing that reflects the wine's creamy texture and bright acidity.
- **Roast chicken with lemon and rosemary**: A classic match that complements the wine's fruit, spice, and balance.
- **Risotto with butternut squash and sage**: A comforting, autumnal dish that echoes the wine's depth and roundness.
- **Triple cream Brie with toasted almonds**: Enhances the Chardonnay's nutty and custardy notes with a rich, textural finish.

91 JEB DUNNUCK

Jeb Dunnuck (JD) : 91 Points (2022)

A bright medium yellow hue, the 2022 Chardonnay Russian River Valley is highly expressive and opulent on the nose, with decadent aromas of custard, ripe peach, vanilla, and citrus marmalade. Aged entirely in French oak with about 35% new, the palate is full and supple with a fruity feel, and it has good underlying freshness that keeps things from feeling overly heavy, even in this warm vintage.

90 Wine Spectator

Wine Spectator (WS) : 90 Points (2022)

Peach cobbler, vanilla cream and mango flavors are generous and complemented by a note of salted butterscotch, with a thread of acidity on a juicy frame, plus lingering details of nutmeg and ginger.

88

Robert Parker (RP) : 88 Points (2021)

The 2021 Chardonnay Russian River Valley was barrel fermented and matured for 10 months in 30% new French oak. It's scented of yellow apples, flint, pie crust and allspice. The palate balances gently creamy, buttery flavo