



# La Crema

Bright and expressive, this 2022 Chardonnay from Monterey delivers tropical vibrancy and coastal freshness, elegantly framed by subtle oak and precise acidity.

LA CREMA



## Monterey Chardonnay 2022

California, USA

### Region and Vineyards

Monterey County, stretching along California's Central Coast, is defined by its ocean-cooled climate and diverse soils, ideal for producing Chardonnay with freshness and precision. Coastal fog and wind from the Monterey Bay create an extended growing season that allows grapes to ripen slowly and evenly, preserving natural acidity and enhancing aromatic development.

The 2022 vintage began with welcome winter rainfall that helped to relieve drought conditions and restore soil moisture. Budbreak and early season growth were smooth, with spring and summer progressing steadily. However, a **September heatwave** accelerated harvest, compressing picking into a short period. Yields were slightly below average, but **quality was exceptional**, marked by concentration, vibrant acidity, and well-formed phenolics. Harvest began on September 20, setting the tone for a Chardonnay of precision and energy.

### Winemaking

Grapes were gently pressed and settled for 24 hours before being transferred to barrel for fermentation. **90% of the wine was fermented in oak barrels**, using a mix of **70% French and 30% American oak**, with **16% new barrels**. This approach adds gentle spice and texture while preserving the clarity of fruit.

Aged on lees for **five to six months**, with monthly bâtonnage, the wine developed mid-palate weight and a creamy, seamless mouthfeel. No racking occurred before bottling, allowing the wine to evolve naturally on its lees. The final blend, bottled in May 2023, reveals a **vibrant Chardonnay with balance, depth, and coastal minerality**.

### Tasting Notes

- **Color:** Pale straw with brilliant clarity.
- **Aroma:** Grilled pineapple, Asian pear, papaya, and tangerine dominate the nose, with subtle oak in the background.
- **Palate:** Juicy white peach, Anjou pear, and Key lime merge with honeydew melon, lifted by crisp acidity and a mineral edge reminiscent of riverstone. A hint of spice lingers on the elegant finish.

Alcohol :13,50 %

Composition: 100% Chardonnay



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### Did you know?

La Crema's Monterey vineyards are **certified sustainable**, part of the winery's long-standing dedication to environmentally responsible viticulture. The region's climate and soil diversity allow for nuanced expressions of Chardonnay, and this vintage is a testament to their **site-specific precision and winemaking craft**.

### Wine Pairing Ideas

- **Grilled shrimp with mango salsa:** Accentuates the wine's tropical character and vibrant acidity.
- **Lemon herb roast chicken:** A classic pairing that echoes the citrus and spice notes.
- **Avocado and citrus salad:** A fresh, bright dish that complements the wine's minerality and orchard fruit.
- **Miso-glazed cod:** The wine's subtle richness pairs seamlessly with umami flavors and delicate textures.



#### Wine Enthusiast (WE) : 89 Points (2022)

*Baked peach and almond brittle aromas make for a toasty, warm entry to the nose of this bottling. The palate is waxy and viscous in texture, showing generous peach and lemon flavors. (Matt Kettmann)*



#### Wine Spectator (WS) : 88 Points (2022)

*This is appealing for its focus on fruit flavors, with guava, pineapple and peach notes backed by juicy acidity, with accents of lemon zest and green tea, plus a lingering note of lemon balm. Drink now. 221,396 cases made. (MaryAnn Worobiec)*

