

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. The first few vintages at La Crema were devoted to learning the intricacies of coldclimate viticulture and winemaking. In 1993, Jess Jackson bought La Crema. With the help of winemaker Dan Goldfield, he elevated the quality of the wines and enhanced the winery's reputation as a top producer of Burgundian varieties in California.

Over the years, La Crema expanded beyond the Russian River Valley to Sonoma Coast, Green Valley, Fort Ross-Seaview, Mendocino, Carneros and Monterey. Not stopping at California the winery ventured to Oregon's famed Willamette valley where it produces a world class Pinot Noir. The unifying factors with all of these sites are their cool, windy climates and marine-based soils.

La Crema's vineyards are all harvested by hand in the cool, morning hours. The winemaking techniques are primarily traditional with modern enhancements to ensure that the wines are true to both the variety and the terroir.



Chardonnays are whole-cluster pressed, fermented and aged in French oak on the lees. Bi-monthly battonage is also used to add texture and complexity. Pinot Noirs are cold soaked for five to eight days, before fermentation in small, opentop fermenters and ageing 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.



IMAGES This page – Above – Monterey Chardonnay. Below – Russian River Vineyard. Bottles – Sonoma Coast Pinot Noir and Willamette Oregon Pinot Noir. Opposite page – Above – Monterey Vineyard.

La Crema seeks to express the essence of the terroir in their wines, capturing the unique personality and flavour profile of the vineyards

