



Juicy, wild berry intertwined with earth and mineral notes.

"This inaugural vintage of Monterey Pinot Noir offers seductive aromas of wild strawberry and fresh tea leaves...subtle notes of earthiness and minerality complement the fruit-driven intensity in the nose. The palate provides layered flavors of strawberry jam and black licorice, with hints of coffee bean and bramble notes that lead to a long and fleshy finish."

Melissa Stackhouse, Winemaker

THE SERIES: MONTEREY

La Crema is a pioneer in cool-climate artisan winemaking. From our home in the Russian River Valley, we have explored California's finest coastal growing regions to uncover vineyards where cooling coastal wind and fog allow the grapes to ripen slowly on the vine, developing intensely complex aromas and flavors. This quest has led us north into the rugged hills of Mendocino and south along the wind-swept slopes of Los Carneros. Our new Monterey wines come from the cool benchlands of this central California coastal appellation, where vivid, fruit-forward Chardonnay and silky, beautifully textured Pinot Noir make a natural addition to our portfolio.

THE PLACE: MONTEREY

The vineyards of Monterey are defined by persistent ocean winds, giving this region one of the longest, coolest growing seasons in California. Strong winds combine with an abundance of fog and sun, but scarce rainfall. Skillful vineyard management is rewarded at harvest time, where the best Monterey fruit is characterized by aromatic and textural complexity with crisp, firm structure.

THE VINTAGE: 2007

The 2007 vintage was cool from start to finish. Below-average temperatures, less rainfall and early budbreak caused a lighter set in the vineyards, reducing the overall crop size by 15%. When the veraison ripening process began in August, fruit expressed the potential for excellent flavor profiles. Foggy mornings and constant wind provided excellent ripening weather as harvest approached. Flavor profiles for this vintage are outstanding.

THE TECHNIQUE: COOL-CLIMATE ARTISAN WINEMAKING

Pinot Noir for this release was selected from cool vineyard sites on the wind-swept benchlands of Monterey – all within 25 miles of the Pacific Ocean.

Vineyard blocks were kept separate through fermentation, where whole cluster berries were gently handled to capture the juicy, fresh fruit character of the grapes, then cold soaked for five days at 48° F to intensify color and flavors. The wine was aged seven months in 100% French oak (25% new) with toast levels ranging from medium to heavy. The wine was racked twice out of barrel prior to final blending.

THE STATS:

Appellation:	Monterey	Time in Barrel:	7 months
Composition:	100% Pinot Noir	Alcohol:	13.9%
Type of Oak:	100% French (25% new)	T.A.:	0.56g / 100mL
	medium, medium-plus and heavy toast levels	pH:	3.71
		R.S.:	0.07%