



***Juicy, wild berry intertwined with earth and mineral notes.***

*“In the glass, aromas of fresh strawberry and plum are immediately apparent, punctuated by hints of earth and sweet tobacco. The palate echoes the nose, with layered flavors of strawberry and plum joined by cocoa powder and espresso bean. A subtle earthiness leads to a fleshy mid-palate and a smooth, mineral-laced 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 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 California coastal appellation, where vivid, fruit-forward Chardonnay and distinctive, beautifully textured Pinot Noir make a natural addition to our portfolio.

#### **THE PLACE: MONTEREY**

The vineyards of Monterey are defined by persistent ocean winds that are funneled down a 90-mile-long valley running north to south between the Santa Lucia and Gabilan Mountain ranges. These strong winds combine with abundant sun and scarce rainfall to give this wine region one of the longest, coolest growing seasons in California. The coolest vineyards are at the northernmost end of the valley, where Pinot Noir and Chardonnay develop remarkable aromatic and textural complexity with crisp, firm structural elements.

The Pinot Noir for this release was selected primarily from cool vineyard sites on the wind-swept benchlands of Monterey. Predominantly sourced from the innovative Panorama vineyard located on a sloping bench in the Arroyo Seco appellation, the vineyard was laid out to optimize the sunshine distribution on both sides of the vine, leading to even ripening of fruit clusters. It is also an example of high-density vineyard planting, where 4x3 vine spacing results in quality advantages - smaller clusters and smaller berries; lower sugars at physiological maturity with balanced pH and acid levels and vine roots that push deeper into the soil due to competition.

#### **THE VINTAGE: 2008**

The 2008 growing season began with low rainfall and late bud break. Vines bloomed quickly in mid-May after an unseasonably warm week. Windy conditions during June and July kept the central coast vines cool, causing veraison to arrive about ten days later than normal. Harvest weather was ideal through mid-October, when temperatures dropped off significantly. 2008 looks to be a very promising vintage with notable varietal intensity.

#### **THE TECHNIQUE: COOL-CLIMATE ARTISAN WINEMAKING**

Vineyard blocks were kept separate through fermentation. 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 (30% new) with toast levels ranging from medium to heavy. The wine was racked once 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 (30% new)	T.A.:	0.51g / 100mL
		pH:	3.78