

# LA CREMA®

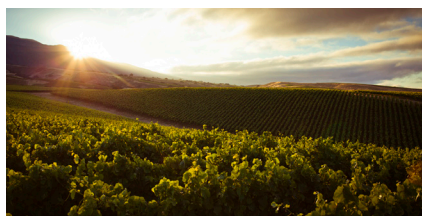


## MONTEREY 2014 PINOT NOIR

### ***Bright. Juicy. Lingering.***

*"In the nose, BLACKBERRY, cocoa powder, tea leaf and a hint of EARTH. On the palate, black currant, ripe red plum, ANISE, lush tannins and a lengthy finish."*

ELIZABETH GRANT-DOUGLAS,  
WINEMAKER



### THE STATS:

Appellation: Monterey  
Composition: 100% Pinot Noir  
Type of Oak: 100% French; 17% new  
Time in Barrel: 8 months  
Alcohol: 13.5%  
T.A.: 0.50g / 100mL  
pH: 3.70

Our original name, La Crema Vinera, means “best of the vine,” setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We’re continually exploring these very special regions—passionate in our belief that they make uniquely expressive and elegant wines.

### A REMARKABLE PLACE

A long valley, both pastoral and austere. On one end, the Monterey Bay—dramatically deep, unusually cold. On the other, Central California, rich in history and agriculture. Throughout, a brisk, ever-present breeze that rises from the ocean and cools both fields of produce and expansive, rolling vineyards. This is Monterey—rocky, windswept and unrestrained.

*It's one of the world's best cool-climate appellations.  
It's a place for La Crema.*

### EXCEPTIONAL GRAPES

A cool climate means grapes spend more time on the vine. That allows a deeper, more dramatic spectrum of flavors and aromas to develop. And that creates decidedly rich and layered wines.

Conditions for the 2014 harvest were once again near ideal. As a result of a mild winter and a warm spring, harvest began roughly two weeks earlier than normal. Throughout harvest the weather continued to cooperate beautifully allowing the grapes ample sunshine to achieve optimal ripeness and flavor development while the cooling breezes maintained the vibrant acidity.

### ARTISAN WINEMAKING

*Our boutique, hands-on techniques continued into the winery.*

The grapes were picked at night or during the cool early morning hours and cold-soaked for three days at 48°F. Next, they were punched down three times a day during fermentation, with no post-fermentation maceration, and racked out of barrel once at the time of blending, just prior to bottling.

*Each sip says Monterey. Smooth and elegant. Bright and exotic. Fresh. Spicy. And just a little wild.*