

LA CREMA®



MONTEREY 2014 PINOT GRIS

Juicy. Fresh. Enticing.

“White PEACH, ripe PEAR and jasmine scents. Meyer LEMON, yellow apple and HONEYCOMB flavors. Freshness, juicy acidity and a long, delicate finish.”

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation: Monterey
Composition: 100% Pinot Gris
Alcohol: 13.5%
T.A.: 0.51g / 100mL
pH: 3.54
R.S.: 0.12g / 100mL

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, 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.

Monterey has one of the longest, coolest growing seasons in California. Like 2013, 2014 was near ideal. An especially mild winter and warm spring led to an early harvest—and the weather cooperated with ample sunshine for ripeness and cool breezes for vibrant acidity. Fruit was carefully harvested at night and during the coolest hours of the morning.

ARTISAN WINEMAKING

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

After gentle pressing, the juice was cold-fermented in 100 percent stainless steel—for vibrant, fresh fruit flavors—with lighter press lots kept separate from the more intense. All were fermented to fully dry, some taking nearly a month. Soon after, the wine was sulfured and racked to prevent malolactic fermentation, further preserving the wine’s freshness.

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