

LA CREMA®



MONTEREY 2015 PINOT GRIS

Juicy. Fresh. Enticing.

"NECTARINE, Bosc pear, HONEYSUCKLE and wet river stone aromas. MELON, yellow apple and Meyer LEMON flavors. Lively acidity with a lengthy, but REFINED finish."

ELIZABETH GRANT-DOUGLAS,
WINEMAKER



THE STATS:

Appellation:	Monterey
Composition:	100% Pinot Gris
Alcohol:	13.5%
T.A.:	0.53g / 100mL
pH:	3.64

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.

Beginning weeks earlier than normal and producing a far smaller crop than the previous three vintages, 2015 was far from typical in Monterey. The small yields gave great concentration to the resulting wines as the vines poured all their energy into the small clusters. Fortunately, the persistently cool afternoon breezes allowed the grapes to maintain their classic vibrant acidity and natural balance.

ARTISAN WINEMAKING

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

Carefully harvested at night and during the coolest part of morning, the Pinot Gris was gently pressed and cold-fermented in 100% stainless steel to preserve the fresh fruit character. Press fractions were separated to keep the best light press juice from the more intense, but phenolic, harder press juice. Kept as separate lots, the fermentations went to complete dryness, often taking nearly a month. Shortly after the completion of the alcoholic fermentation, the wine was sulfured and racked to prevent malolactic fermentation, once again to preserve the fresh fruit quality of the wine.

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