

LA CREMA[®]

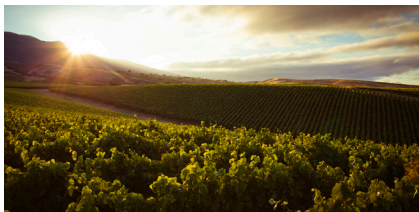
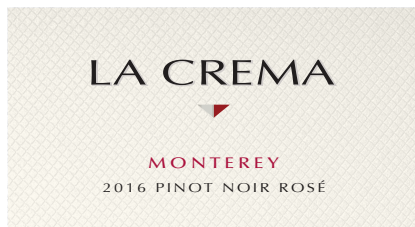


MONTEREY 2016 PINOT NOIR ROSÉ

Fruity. Crisp. Classic.

*“Aromas of raspberry, **STRAWBERRY**, and hints of fresh citrus. Flavors of fresh red berries, watermelon and **MANDARIN ORANGE** are complemented by undertones of **MINERALITY**. Delicate, crisp and **VIBRANT**.”*

CRAIG McALLISTER,
WINEMAKER



THE STATS:

Appellation:	Monterey
Composition:	100% Pinot Noir Rosé
Type of Oak:	100% fermented in stainless steel
Alcohol:	13.5%
T.A.:	0.62g / 100mL
pH:	3.62

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, tailor-made for a sophisticated new Rosé. 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.

Warm winter temperatures led to early bud break in February and March of 2016 followed by slightly cooler weather through late spring and early summer that slowed grape maturity. Cooling winds in the afternoon and cool nights helped flavor development and acid retention, while a mid-summer warming trend promoted berry ripeness. The La Crema Rosé harvest began on August 23, 2016.

ARTISAN WINEMAKING

Our small-batch, hands-on techniques continued into the winery.

The grapes were gently pressed before the juice was 100 percent stainless steel fermented at cool temperatures to preserve fresh fruit characteristics. The finished wine, sourced from vineyards across the Monterey appellation, was left on light lees for two to three months prior to blending.

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