



SANTA LUCIA HIGHLANDS 2017 PINOT NOIR

Bright. Juicy. Lingering.

“Aromas of fresh BLACK PLUM, wet earth, and sage are followed by flavors of BLACK CHERRY, sweet tobacco, and RED CURRANT. The 2017 vintage has dense concentration and supple tannins.”

JENNIFER WALSH, WINEMAKER



THE STATS:

Appellation: Santa Lucia Highlands
Composition: 100% Pinot Noir
Type of Oak: 100% French; 33% new
Time in Barrel: 15 months
Alcohol: 14.5%
T.A.: 0.62g / 100mL
pH: 3.40

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

Set within the larger Monterey AVA, the Santa Lucia Highlands are marked by a brisk, ever-present breeze that rises from the ocean and cools both fields of produce and expansive, rolling vineyards. Rocky soils and a long growing season promote a distinct earthiness in Pinot Noirs in this area located just 15 miles east of the Pacific Ocean.

Our Santa Lucia Highland Pinot Noir is sourced from two vineyards planted on the eastern slope of the valley on alluvia benchlands in the heart of the AVA which feature well-draining rocky Chualar loam soil. Bright sunshine, daily wind, and cooling fog lengthen the growing season for these sites and create ideal conditions for ripening.

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

EXCEPTIONAL GRAPES

Winter rains were plentiful in the Santa Lucia Highlands and warm winter temperatures led to an early bud break. Spring weather was nearly ideal and daytime temperatures were moderate throughout the growing season. Nighttime temperatures were slightly above average leading to lower than typical acid levels in the grapes. A Labor Day heatwave led to an earlier harvest on September 15, 2017.

ARTISAN WINEMAKING

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

Grapes were picked in the cool of the morning and gently sorted. Once in the tank, the grapes were cold-soaked for a minimum of 5 days before being inoculated with selected yeasts. Fermentation is allowed to proceed, and grapes spent approximately 14 days on skins before free run wine from the tank was transferred to French oak barrels where the finished wine spent a minimum of 15 months before bottling.

Each sip says Santa Lucia. Smooth, elegant, and a little wild.