



## MONTEREY 2020 PINOT NOIR

### ***Bright. Juicy. Lingerin.***

*“Aromas of tart CHERRY, rhubarb, and beets are followed by flavors of RED PLUM, cranberry, and boysenberry. The 2020 vintage presents rich texture and JUICY acidity.”*

CRAIG McALLISTER, WINEMAKER



### THE STATS:

Appellation:	Monterey
Composition:	100% Pinot Noir
Type of Oak:	100% French; 17% new
Time in Barrel:	9 months
Alcohol:	13.8%
T.A.:	5.0 g/L
pH:	3.55

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

Sourced from select vineyards in the heart of the Monterey AVA where daily wind and cooling fog lengthen the growing season and extend hang-time. The majestic Panorama vineyard is the primary source of fruit, Rincon and Clark estate vineyards also feature in this blend. Soils are predominantly free draining sandy loams and alluvium.

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

### EXCEPTIONAL GRAPES

The 2020 growing season in Monterey was for the most part, relatively cool. Spring rains delayed bloom, but provided much needed soil moisture. Cool to moderate temperatures were the norm throughout summer and brought hopes for a balanced and flavorful crop. Late summer heat spikes gave berries the final push to develop concentrated flavors and balanced acidity. Our 2020 Monterey Pinot Noir harvest began on September 14th when flavors, acids and sugars were in perfect harmony.

### ARTISAN WINEMAKING

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

The fruit was picked at night and delivered to the winery in the cool mornings. The grapes were cold soaked for three to five days before being fermented in open top tanks. Punched downs were performed three times per day during active fermentation for increased flavor and color development. Post-fermentation, the free run wine was transferred to tanks to settle before being racking to a mix of new and neutral French oak barrels. The wine was aged for eight months without racking before the final blend was crafted and bottled.

***Rich and savory. Each sip says Monterey.***