

LA CREMA[®]

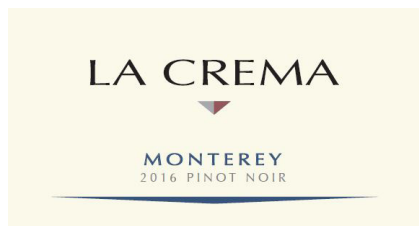


MONTEREY 2016 PINOT NOIR

Bright. Juicy. Lingering.

“Aromas of black plum, cherry, RHUBARB and hints of EARTH and loam. Flavors of red plum, raspberry and BLOOD ORANGE are underpinned by distinctive riverstone MINERALITY and savory UMAMI character. Plush and richly textured with juicy yet balanced acidity and integrated toasty barrel spice.”

CRAIG MCALLISTER,
WINEMAKER



THE STATS:

Appellation: Monterey
Composition: 100% Pinot Noir
Type of Oak: 100% French; 21% new
Time in Barrel: 9 months
Alcohol: 13.9%
T.A.: 0.52g / 100mL
pH: 3.70

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 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.

Warm winter temperatures led to early budbreak in February and March of 2016 while slightly cooler weather through late spring and early summer slowed grape maturity. Cooling winds in the afternoon and cool nights helped flavor development and acid retention. A mid-summer warming trend promoted berry ripeness. The 2016 La Crema Pinot Noir harvest began on September 7th, 2016.

ARTISAN WINEMAKING

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

The grapes were picked at night or during the cool early morning hours and cold-soaked for three days at 48°F. Next, they were punched down three times a day during fermentation, with no post-fermentation maceration, and racked out of barrel once at the time of blending, just prior to bottling.

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