



## ARROYO SECO 2019 PINOT NOIR

### ***Plush. Balanced. Textured.***

"Aromas of **BLACK RASPBERRY**, **WET EARTH**, and **SWEET TOBACCO** are followed by flavors of **FRESH PLUM**, **BLACK TEA**, and **RIPE CHERRY**. On the palate, the wine has rich concentration and a lengthy finish."

JENNIFER WALSH, WINEMAKER



### THE STATS:

Appellation: Arroyo Seco  
Composition: 100% Pinot Noir  
Type of Oak: 100% French; 25% new  
Time in Barrel: 9 months  
Alcohol: 14.7%  
T.A.: 5.5 g / 100mL  
pH: 3.61

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

Our Arroyo Seco Pinot Noir is sourced exclusively from carefully selected blocks at our Panorama estate vineyard in the heart of the Arroyo Seco AVA. The estate benefits from daily winds, and cooling fog that helps lengthen the growing season and extend hang-time. The 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 2019 growing season in Monterey was for the most part, relatively cool- particularly in the early season where persistent fog and overcast skies slowed the growth. Summer temperatures were relatively mild and were a continuation of the more traditional conditions we saw in 2018. Fruit set nicely and early indications for an average sized crop load proved true. Ripening proceeded somewhat slowly and gave the grapes ample time to develop rich and concentrated flavors while retaining vibrant and juicy acidity. Our Arroyo Seco Pinot Noir harvest began on September 18th when flavors, acids, and sugars were in perfect harmony.

### ARTISAN WINEMAKING

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

Fruit was picked at night and delivered to the winery in the cool mornings. It's then cold soaked at 48 degrees F for 3-5 days. Fermented in open top tanks, punched down 3 times per day during active fermentation. Post-fermentation, free run was transferred to tank for one night of settling before racking to new and used French oak barrels. No racking out of barrels until blending prior to bottling.

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