



MONTEREY 2019 PINOT GRIS

Juicy. Fresh. Enticing.

“Aromas of GUAVA, Israeli melon, and Meyer lemon are followed by flavors of nectarine, key lime, and PINEAPPLE. The wine presents layers of FRESH fruit flavors, distinctive minerality, and juicy acidity.”

CRAIG MCALLISTER, WINEMAKER



THE STATS:

Appellation:	Monterey
Composition:	100% Pinot Gris
Type of Oak:	98% stainless steel 2% neutral French oak
Alcohol:	13.5%
T.A.:	0.51g / 100mL
pH:	3.52

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

The Monterey AVA consists of a long valley stretching from the uniquely cold Monterey Bay to the far Southeast reaches of the Salinas Valley. An ever-present breeze and maritime influence rise from the ocean cooling wide expanses of rolling vineyards. Fruit for this wine was sourced from seven vineyards across the Monterey appellation including our Rancho Tierra estate vineyard. Soils across all of the vineyard’s sites consist predominately of free draining loams.

***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 relatively cool with persistent fog and overcast skies. Summer temperatures were mild and a continuation of the more traditional weather conditions observed in 2018. Fruit set nicely and led to an average-sized crop load. Ripening proceeded slowly and gave the grapes ample time to develop rich and concentrated flavors while retaining vibrant and juicy acidity. Our Monterey Pinot Gris harvest began on September 13th when flavors, acids, and sugars were in perfect harmony.

ARTISAN WINEMAKING

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

The fruit was carefully harvested during the coolest hours of the early morning. After being picked the grapes were gently pressed then fermented in stainless steel tanks with a small portion going into neutral French oak barrels. The finished wine was left on lees for 2-3 months for added complexity and texture.

Smooth, bright, and a little exotic.