



MONTEREY 2020 PINOT GRIS

Juicy. Fresh. Enticing.

"Aromas of GALA APPLE, yellow plum, and orange blossom are followed by flavors of MEYER LEMON, Bosc pear, and nectarine. On the palate, the wine presents distinct mineral notes and JUICY acidity."

CRAIG MCALLISTER, WINEMAKER



THE STATS:

Appellation:	Monterey
Composition:	100% Pinot Gris
Type of Oak:	100% stainless steel
Alcohol:	13.5%
T.A.:	5.0 g/L / 100mL
pH:	3.41

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 two distinct vineyards in the southern reaches of the Monterey AVA near the town of King City. Soils in the vineyards are predominately free draining loams.

***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 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 grapes the final push to develop concentrated flavors and balanced acidity. Our Monterey Pinot Gris harvest began on September 10th when flavors, acids, and sugars were in perfect harmony, five days later than the 2019 harvest.

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. The finished wine was left on lees for 2-3 months for added complexity and texture.

Smooth, bright, and a little exotic.