



MONTEREY 2022 PINOT GRIS

Juicy. Fresh. Enticing.

"Aromas of CITRUS BLOSSOM, pear, and Gala apple, with flavors of Meyer lemon, Asian pear, and RUBY GRAPEFRUIT. The fresh, yet rich, and multilayered, distinctive mineral notes offer a nice counterpoint to JUICY acidity"

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation:	Monterey
Composition:	100% Pinot Gris
Type of Oak:	95% stainless steel and 5% neutral oak
Alcohol:	13.5%
T.A.:	5.4 g/L
pH:	3.53

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 Monterey Region had a wet start to winter - with early rainfalls helping to ease drought conditions by replenishing both soil moisture and reservoirs. Thankfully, Monterey avoided spring frosts that caused some problems in other areas. Bud-break, and early season growth proceeded without concern. A mild spring, and summer followed, and all was normal until the September heatwave brought record temperatures to the region, and with it a very rapid onset to harvest. We did see slightly lower than average yields in Monterey in 2022, but a quality harvest was quickly apparent with concentrated flavors, balanced acidity, and refined phenolic development being the norm. Our Pinot Gris harvest began on September 17th.

ARTISAN WINEMAKING

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

Grapes are gently pressed then fermented at cool temperatures in stainless steel tanks. A small portion (5%) is fermented in neutral oak for mouth-feel, and texture. Finished wines are left on light lees for 2-3 months prior to blending.

Smooth, bright, and a little exotic.