



## MONTEREY 2018 PINOT GRIS

### ***Juicy. Fresh. Enticing.***

*“Aromas of WHITE PEACH, lemon curd and citrus blossom are followed by flavors Meyer lemon, nectarine and hints of TROPICAL fruit. The LIVELY acidity is complimented by a lingering finish with notes of minerality.”*

CRAIG MCALLISTER,  
WINEMAKER



### THE STATS:

Appellation:	Monterey
Composition:	100% Pinot Gris
Type of Oak:	97% stainless steel 3% neutral French oak
Alcohol:	13.8%
T.A.:	0.55g / 100mL
pH:	3.49

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

2018 saw a return to a more traditional coastal California growing season. Cooler winter and spring temperatures delayed and extended the timing for bloom. Fruit set well, and frost conditions were avoided through diligent vineyard management. Summer was cool and mild with rare heat spikes allowing the grapes time to develop rich and concentrated flavors. The Monterey Pinot Gris harvest began on September 14th when flavor, acidity, and sugar levels 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.***