

LA CREMA[®]

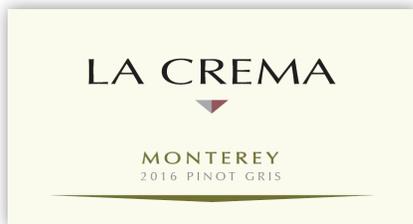


MONTEREY 2016 PINOT GRIS

Juicy. Fresh. Enticing.

“NECTARINE, citrus blossom, HONEYSUCKLE and wet river stone aromas. Anjou pear, Braeburn apple and Meyer LEMON flavors. Lively acidity with a lengthy, but REFINED finish.”

CRAIG MCALLISTER,
WINEMAKER



THE STATS:

Appellation: Monterey
Composition: 100% Pinot Gris
Type of Oak: Fermented in stainless steel tanks
Alcohol: 13.5%
T.A.: 0.58g / 100mL
pH: 3.65

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

A long, long valley, both pastoral and austere. On one end, the Monterey Bay—dramatically deep, unusually cold. On the other, Central California, rich in history and agriculture. Throughout, a brisk, ever-present breeze that rises from the ocean and cools both fields of produce and expansive, rolling vineyards. This is Monterey—rocky, windswept and unrestrained.

***It’s one of the world’s best cool-climate appellations.
It’s a place for La Crema.***

EXCEPTIONAL GRAPES

A cool climate means grapes spend more time on the vine. That allows a deeper, more dramatic spectrum of flavors and aromas to develop. And that creates decidedly rich and layered wines.

Warm winter temperatures led to early bud break in February and March of 2016 while slightly cooler weather through late spring and early summer slowed grape maturity. Cooling winds in the afternoon and cool nights helped flavor development and acid retention and a mid-summer warming trend promoted berry ripeness. The La Crema Pinot Gris harvest began on August 31, 2016.

ARTISAN WINEMAKING

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

Carefully harvested at night and during the coolest part of the morning, the Pinot Gris was gently pressed and cold-fermented in 100 percent stainless steel to preserve the fresh fruit character. Press fractions were separated to keep the best light press juice from the more intense, but phenolic, harder press juice. Kept as separate lots, the fermentations went to complete dryness, often taking nearly a month. Shortly after the completion of the alcoholic fermentation, the wine was sulfured and racked to prevent malolactic fermentation, once again to preserve the fresh fruit quality of the wine.

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