



## MONTEREY 2017 PINOT NOIR ROSÉ

### ***Fruity. Crisp. Classic.***

*“Aromas of Mandarin, PINK GRAPEFRUIT and guava. Flavors of watermelon, STRAWBERRY and blood orange are complimented by undertones of MINERALITY. Delicate, crisp and VIBRANT.”*

CRAIG McALLISTER,  
WINEMAKER



### THE STATS:

Appellation:	Monterey
Composition:	100% Pinot Noir Rosé
Type of Oak:	100% fermented in stainless steel
Alcohol:	13.5%
T.A.:	0.61g / 100mL
pH:	3.43

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, tailor-made for a sophisticated new Rosé. 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.

An extremely wet winter brought much needed rains to our Monterey vineyards and with it, a return to a growing season more in line with historical timing. The first signs of budbreak were evident in late February and a mild spring with intermittent rains promoted conditions favorable for canopy growth. Bloom began in April and was thankfully unhindered by any late spring rainfalls. A typical summer of warm days and cool nights enhanced aroma and flavor development and drove berry maturation. The Monterey Rosé harvest began on August 30th.

### ARTISAN WINEMAKING

*Our small-batch, hands-on techniques continued into the winery.*

The grapes were gently pressed before the juice was 100 percent stainless steel fermented at cool temperatures to preserve fresh fruit characteristics. The finished wine, sourced from vineyards across the Monterey appellation, was left on light lees for two to three months prior to blending.

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