

LA CREMA[®]



MONTEREY 2019 PINOT NOIR ROSÉ

Fruity. Crisp. Classic.

*“The Monterey rosé presents aromas of **STRAWBERRY**, white raspberry, and mandarin orange followed by flavors of cran-raspberry, **BLOOD ORANGE**, and flinty minerality. On the palate, the 2019 vintage is delicate, **CRISP**, and vibrant.”*

CRAIG McALLISTER,
WINEMAKER



THE STATS:

Appellation: Monterey
Composition: 100% Pinot Noir Rosé
Alcohol: 13.5%
T.A.: 0.59g / 100mL
pH: 3.45

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 cold Monterey Bay to the far Southeast reaches of the Salinas Valley. An ever-present breeze and maritime influence rise from the ocean, cooling vast expanses of rolling vineyards. Sourced primarily from the Panorama vineyard along with four other distinct vineyard sites spread out across the Monterey appellation, this rosé captures the diverse flavor characteristics of the Monterey AVA.

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

EXCEPTIONAL GRAPES

In Monterey, the 2019 growing season experienced cooler temperatures than previous years, particularly at the start of the season, with early grape development slowed by persistent fog and overcast skies. Summer temperatures were mild, and ripening proceeded slowly, giving the grapes ample time to develop concentrated flavors while retaining vibrant acidity. The Monterey rosé harvest began on September 6th.

ARTISAN WINEMAKING

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

The grapes were gently pressed and fermented in stainless steel tanks at cool temperatures to preserve fresh fruit characteristics. The finished wine is left on lees for two to three months prior to blending and bottling for added complexity.

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