

LA CREMA®



MONTEREY 2022 PINOT NOIR ROSÉ

Delicate. Crisp. Vibrant.

"Delicate aromas of orange blossom, SWEET WATERMELON, and raspberry are supported by subtle mineral notes. Flavors of strawberry, PEACH, and orange creamsicle are through out the wine, with a juicy acidity, and flinty mineral notes that help drive a long finish."

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation: Monterey
Composition: 100% Pinot Noir Rosé
Alcohol: 13.5%
T.A.: 5.7 g/L
pH: 3.56

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

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 vibrant flavors, balanced acidity and refined phenolic development being the norm. Our Rosé of Pinot Noir harvest began on September 8th.

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.

BEST OF THE VINE

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