LA CREMA®

MONTEREY
2018 PINOT NOIR

Bright. Juicy. Lingering.

"Aromas of CHERRY, rhubarb, and beets are followed by flavors of red plum, CRANBERRY, and raspberry. The 2018 vintage presents distinct MINERALITY, juicy acidity, and integrated notes of barrel spice."

CRAIG MCALLISTER,
WINEMAKER



THE STATS:

Appellation:	Monterey
Composition:	100% Pinot Noir
Type of Oak:	100% French; 19% new
Time in Barrel:	8.5 months
Alcohol:	13.5%
T.A.:	0.54g / 100mL
pH:	3.67

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. The fruit for this wine is sourced from multiple vineyards across the Monterey AVA including our Panorama, Clark, and Rincon estate vineyards. Vineyards located in North Monterey bring juicy fruit notes while the vineyards in the South bring riper fruit flavors. Soil across the vineyard sites are predominantly free draining sandy loams and alluvium.

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

EXCEPTIONAL GRAPES

In 2018, Monterey saw a return to a more traditional coastal California growing season. Cool winter and spring temperatures extended the timing of bloom. Fruit set well, and we avoided frost conditions that kept our vineyard managers on watch in the South through late Spring. Summer was cool and mild with minimal heat spikes which provided the grapes with ample time to develop rich and concentrated flavors. Our Monterey Pinot Noir harvest began on September 19th when flavors, acids, and sugars were in perfect harmony.

ARTISAN WINEMAKING

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

The fruit was picked at night and delivered to the winery in the cool mornings. The grapes were cold soaked for three to five days before being fermented in open top tanks. Punched downs were performed three times per day during active fermentation for increased flavor and color development. Post-fermentation, the free run wine was transferred to tanks to settle before being racking to a mix of new and neutral French oak barrels. The wine was aged for eight months without racking before the final blend was crafted and bottled.

Rich and savory. Each sip says Monterey.

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