LA CREMA®

MONTEREY
2021 PINOT NOIR

Bright. Juicy. Lingering.

"Aromas of BOYSENBERRY, black plum, and rhubarb are followed by flavors of RED PLUM, blackberry, and pomegranate. The 2021 vintage presents a plush texture and balanced acidity."

CRAIG McALLISTER, WINEMAKER





THE STATS:

Appellation:	Monterey
Composition:	100% Pinot Noir
Type of Oak:	100% French, 21% new
Time in Barrel:	8 months
Alcohol:	14.4%
T.A.:	5.4 g /L
pH:	3.68

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

Sourced from select vineyards in the heart of the Monterey AVA, where daily wind and cooling fog lengthen the growing season and extend hang-time. The majestic Panorama vineyard is the primary source of fruit, Clark estate vineyard also features in this blend. Soils are predominantly free draining sandy loams, and alluvium. Clones used are 667, 777, 115, 23, 2A, and 828.

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

EXCEPTIONAL GRAPES

Following a relatively dry winter, the 2021 growing season in Monterey was for the most part, cool. The marine layer was pretty much constant in Monterey this year when other parts of the state were clear and hot. The resulting cool temperatures gave to a long growing season where ripening progressed slowly. When the marine layer did abate in early September the warm weather peppered with a couple of very hot heat spikes bringing a quick onset to harvest. The 2021 Pinot Noir crop was balanced and came with great flavor intensity, fresh-juicy acidity and refined phenolic development. Our 2021 Pinot Noir harvest began on September 17th.

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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