

MONTEREY 2013 PINOT NOIR

Dur 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. 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.

2013 was a superb year for grape growing in Monterey. The cooling winds came in slightly later in the day, allowing even more ripeness. Fruit was harvested during the night and cool morning, followed by gentle, whole-cluster pressing.

ARTISAN WINEMAKING

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

The juice was cold-soaked for three days, then fermented in open-top tanks, carefully hand-punched three times each day. Free-run juice was then racked and transferred to 100 percent French oak barrels. Seven months of aging helped to create our signature smooth flavors.

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

Bright. Juicy. Lingering.

"In the nose, red PLUM, TEA leaves and COFFEE bean. In the mouth, red CHERRY, ORANGE zest and classic Monterey minerality. A lingering finish of sweet SPICE."

ELIZABETH GRANT-DOUGLAS, WINEMAKER





THE STATS:

Appellation: Monterey

Composition: 100% Pinot Noir

Type of Oak: 100% French; 15% new

Time in Barrel: 7 months
Alcohol: 13.5%

T.A.: 0.50g / 100mL

pH: 3.73