



BEST OF THE VINE

2023 MONTEREY
PINOT GRIS

CERTIFIED SUSTAINABLE



WEATHER CONDITIONS FOR VINTAGE

With cooler weather throughout the spring and early summer months, extended hangtime and ripening proceeded to be very slow throughout the growing season. A high-quality harvest was quickly apparent with concentrated flavors, balanced acidity and refined phenolic development being the norm. Our Pinot Gris harvest began on September 22nd.

VINIFICATION COMMENTS

The fruit is sourced from four distinctive vineyards in the Monterey appellation nearby the towns of King City, Soledad, and Greenfield. Soils are predominantly free draining loams.

WINEMAKER COMMENTS

NOSE: Pear, lemon curd, pineapple, and white floral notes.

PALATE: Meyer lemon and nectarine are followed by a fresh yet rich and multilayered acidity.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
13.5%	3.52	4.9 g/L	0.2 g/L	Monterey	95% fermented in stainless steel tanks & 5% in neutral oak	January 17th, 2024

WINEMAKER: CRAIG MCALLISTER



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