



BEST OF THE VINE

2023 MONTEREY
ROSÉ

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 Rose of Pinot Noir harvest began on September 27th.

VINIFICATION COMMENTS

Fruit is sourced from four distinct vineyard sites across the Monterey appellation. Estate Panorama and Clark vineyards feature in the blend – clones include 667, 777, 115, 828, & 2A. Soils are predominantly free draining loams.

WINEMAKER COMMENTS

NOSE: Delicate aromas of mandarin, watermelon, and raspberry are supported by subtle notes of chalk and stone.

PALATE: Strawberry and orange creamsicle. Juicy acidity and flinty mineral notes drive a long finish.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
13.5%	3.51	5.1 g/L	0.4 g/L	Monterey	Predominantly fermented in stainless steel tanks, a very small portion (4%) was fermented in neutral oak.	February 15th , 2024

WINEMAKER: CRAIG MCALLISTER



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