



MONTEREY 2021 PINOT GRIS

Juicy. Fresh. Enticing.

“Aromas of LEMON BLOSSOM, Anjou pear, and candied gingers, with flavors of Meyer lemon, Asian pear, pineapple and NECTARINE. The fresh, yet rich and multilayered texture has distinctive mineral notes that offer a nice counterpoint to JUICY acidity.”

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation:	Monterey
Composition:	100% Pinot Gris
Type of Oak:	100% stainless steel
Alcohol:	13.7%
T.A.:	0.54 g/100mL
pH:	3.52

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. Fruit for this wine was sourced from two distinct vineyards in the southern reaches of the Monterey AVA near the town of King City. Soils in the vineyards are predominately free draining loams.

***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 a long growing season where ripening progressed slowly. When the marine layer did abate in early September the warmer weather peppered with a couple of very hot heat spikes bought a quick onset to harvest. The 2021 Pinot Gris crop was balanced and came with great flavor intensity, fresh juicy acidity and refined phenolic development. Our 2021 Pinot Gris harvest began on September 14th.

ARTISAN WINEMAKING

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

Grapes are gently pressed then fermented at cool temperatures in stainless steel tanks. Finished wines are left on light lees for 2-3 months prior to blending.

Smooth, bright, and a little exotic.