La Crema

Sourced from select coastal vineyards, this cool-climate Pinot Gris delivers purity and vibrancy , supported by gentle lees aging and crisp acidity.

LA CREMA

Monterey Pinot Gris 2022

California, USA

88 Wine Spectator

Alcohol :13,50 %

Composition: 100% Pinot Gris

Region and Vineyards

The Monterey appellation in California's Central Coast is celebrated for its cool marine influence, ideal for white varieties such as Pinot Gris. The vineyards benefit from strong afternoon winds and fog from the nearby Pacific, which significantly lengthen the growing season. This slow ripening enhances aromatic development and preserves acidity.

For the 2022 vintage, the growing season was marked by **cool spring and early summer conditions**, leading to extended hangtime on the vine and slow, even ripening. The fruit was harvested on September 22, with **concentrated flavors, bright acidity, and fine phenolic structure -** a clear indicator of quality. Grapes were sourced from four distinct vineyards near King City, Soledad, and Greenfield, rooted in well-drained loamy soils that contribute to the wine's mineral tension and clarity.

Winemaking

Harvested at optimal ripeness, the grapes were gently pressed and fermented primarily in stainless steel (95%) to preserve freshness and varietal purity. A small portion (5%) underwent fermentation in **neutral oak**, adding a subtle layer of texture and roundness.

The winemaking focused on capturing the wine's natural vibrancy while introducing just enough complexity to support its fruit core. No malolactic fermentation was induced, preserving the wine's **crisp, linear acidity**. Bottled on January 17, the wine retains a youthful character, with a clean, expressive style that reflects both terroir and technique.

Tasting Notes

- **Color**: Pale straw with silver highlights.
- **Aroma**: Aromatics of pear, lemon curd, pineapple, and white blossoms create an inviting bouquet.
- **Palate**: Meyer lemon and ripe nectarine lead the charge, carried by a fresh, mineral-driven acidity and layered texture. Elegant and lifted, with a juicy, refreshing finish.

LA CREMA

Monterey Pinot Gris 2022

Did you know?

La Crema has championed **cool-climate varietals** since 1979, and this Pinot Gris is a continuation of that legacy. All vineyards involved in this cuvée are **certified sustainable**, supporting the winery's commitment to environmental stewardship and quality viticulture.

Wine Pairing Ideas

- **Grilled shrimp with citrus glaze**: The acidity and fruit precision enhance the seafood's sweetness.
- **Vietnamese spring rolls**: A clean, vibrant pairing that plays off the wine's citrus and floral tones.
- **Goat cheese and pear salad**: Complements the wine's stone fruit and creamy mid-palate texture.
- **Linguine with lemon cream sauce**: Mirrors the wine's balance of freshness and richness.

Wine Spectator (WS) : 88 Points (2022)

Smooth and round, with pear, yellow apple and white peach notes, plus a drizzle of wildflower honey, all on a sleek, juicy frame. Drink now. 15,919 cases made.