

La Crema

A vividly expressive Pinot Noir, this 2022 vintage from Monterey reveals plush red fruit and refined earthiness, underpinned by the cool coastal energy of California's Central Coast.

Monterey Pinot Noir 2022

California, USA

Region and Vineyards

Situated along California's Central Coast, Monterey County is one of the state's most prized appellations for Pinot Noir. Its unique geography funnels cold Pacific air through the Salinas Valley, creating a persistent maritime influence. This natural cooling mechanism prolongs the growing season, allowing Pinot Noir to ripen slowly while retaining freshness and vibrant aromatics. The result is a wine style marked by clarity, lifted acidity, and fine phenolic development.

The 2022 growing season in Monterey began with replenishing winter rains, easing drought stress and improving soil moisture reserves. A mild spring and summer ensured steady vine development until a September heatwave hastened ripening, prompting an early harvest. Yields were modest but the fruit quality was outstanding, delivering **concentrated flavors**, **balanced acidity**, **and excellent structure**. The vineyards are cultivated under **certified sustainable** practices, underscoring La Crema's commitment to environmental stewardship and terroir transparency.

Winemaking

The winemaking process for this vintage began with a cold soak at 9°C for three to five days, a traditional technique used to enhance color stability and aromatic intensity in delicate varietals like Pinot Noir. Fermentation took place in open-top stainless steel tanks, with manual punch-downs occurring three times daily during peak fermentation to extract fine tannins and preserve fresh fruit character.

Once fermentation concluded, the free-run wine was settled briefly before being transferred to French oak barrels, of which 18% were new. The wine matured for **five months in 100% French oak**, allowing for gentle oxygenation and integration of subtle toasty notes without overshadowing the varietal purity. Bottled in May 2023, the final blend reflects a harmonious balance of ripeness, acidity, and spice, with a modest alcohol of 13.9%, preserving its freshness and food-friendly profile.





Alcohol:13,90 %

Composition: 100% Pinot Noir







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Tasting Notes

- **Color**: Bright ruby with medium intensity and youthful clarity.
- **Aroma**: Fragrant layers of raspberry, plum, and rhubarb compote, accented by hints of tobacco leaf and forest floor.
- **Palate**: Cran-raspberry and pomegranate fruits meet earthy undertones of beetroot and black tea, framed by juicy acidity and a plush mouthfeel with subtle oak spice.

Did you know?

La Crema has been a leading advocate for cool-climate Pinot Noir since its founding in 1979. The Monterey cuvée reflects the winery's long-standing **dedication to sustainable farming**, with all vineyards **certified sustainable** under California's rigorous winegrowing standards.

Wine Pairing Ideas

- **Duck breast with cherry glaze**: The wine's red berry profile and acidity balance the richness and sweetness of the dish.
- **Miso-glazed salmon**: A savory, umami-driven pairing that mirrors the wine's earthy depth and subtle spice.
- **Wild mushroom risotto**: Earthy flavors and creamy textures complement the Pinot's beetroot and black tea nuances.
- **Roast turkey with cranberry sauce**: A festive pairing that highlights the fruitforward vibrancy of this cool-climate Pinot Noir.



Wine Enthusiast (WE): 92 Points (2021)

Dark strawberry, raspberry jam and light herb aromas make for a familiar and complex nose on his bottling. The palate is edgy in texture and brisk in flavor, showing red plum, pomegranate and rounded red-flower flavors, with pepper spice on the finish. * Editors' Choice* (MK)



