

2018 TONDRE GRAPEFIELD PINOT NOIR



WINE TECHNICAL DATA

APPELLATION	SANTA LUCIA HIGHLANDS		
VINEYARD	TONDRE GRAPEFIELD		
BRIX	23	PH	3.57
ALCOHOL	13.8 % by Vol		
CLONES	777, 667, Pommard 4, 115		
PRODUCTION	125 cases (12X750ML)		



PLACE

Planted in 1997, Tondre Grapefield has quickly earned a reputation as one of the top producing sites in the Santa Lucia Highlands. Protruding Southeast facing slopes, strong marine influences and ancient glacial soils consisting of decomposed granite, gravel and sandy loam are the basis for the exceptional quality fruit that this vineyard produces vintage after vintage.

WINEMAKING

- Fermented with 10% whole-cluster, in small open top fermenters
- Cold soaked for 4-5 days before natural fermentation began.
- Primary fermentation lasted between 12-14 days before drain.
- Must was slightly pressed.
- Aged sure lie for 10 months in 100% neutral French oak.
- Bottled unfiltered and unfinned

AROMA *Spicy cherry, strawberry-rhubarb, wet earth, tea spices*

PALATE *Black raspberry, blue fruit, rose petal, fresh garden herbs*

Tondre Grapefield captures the soul of the Santa Lucia Highlands in the glass with dark brambly fruit, spice, light earth tones and a decadent textural mouth feel. This vintage shines with a deep garnet/ruby hue and a medium/full bodied palate of blackberry, plum and cherry fruits along with a touch of tea spice.