

2018 TONDRE GRAPEFIELD SYRAH



WINE TECHNICAL DATA

APPELLATION	SANTA LUCIA HIGHLANDS		
VINEYARDS	TONDRE GRAPEFIELD		
BRIX	23	PH	3.6
ALCOHOL	13.5 % by Vol		
PRODUCTION	400 cases (12X750ML)		



PLACE

Tondré Grapefield is located at the center of Santa Lucia Highlands. This site is impeccably farmed by Joe Alarid, a veteran grape and produce farmer in the Salinas Valley. Only 4 acres of this vineyard site are plated with Syrah; which we have been sourcing since 2013. Because this Syrah grows in a relatively cool region, it is able to produce intense fruit full of bright blue fruit flavors. The strong marine influence, combined with well-drained gravelly loam soils of Chular, delivers fruit that showcases more of a soft expression rather than overly bold and robust flavors.

WINEMAKING

- Hand-harvested
- 50% whole-cluster
- Fermented dry at cool temperatures in small open-top temp. control tank
- Aged on lees 8 months; %50 concrete, %50 neutral oak
- Racked to tank and allowed to settle for one month prior to bottling.
- Unfiltered and unfinned.

AROMA *Black fruits, peppercorns, dried lavender, minty herb, crushed violets, forest floor*

PALATE *Black raspberry, pomegranate, damson plum, liquid violets, embers, mixed spices,*

Our Northern Rhone styled version displays classic Crozes-Hermitage and Saint-Joseph characteristics with heightened aromatics which leads to a mouth with black fruits, crushed violets and a subtle meatiness along with stem influences, on a medium to full bodied palate.