

TONDRÉ GRAPEFIELD PINOT NOIR

2018



TECHNICAL DATA

APPELLATION	SANTA LUCIA HIGHLANDS		
VINEYARD	TONDRÉ GRAPEFIELD		
BRIX	23	PH	3.57
ALCOHOL	13.8%		
CLONES	777, 667, Pommard 4, 115,		
PRODUCTION	125 cases (12x750ML)		



PLACE

Planted in 1997, Tondré 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 clusters in small open top fermenters.
- Cold soaked for 4-5 days before natural fermentation began.
- Primary fermentation lasted between 12-14 days before draining.
- Must was slightly pressed.
- Aged sur lie for 10 months in 100% neutral French oak.
- Bottled unfiltered and unfiltered.

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 and ruby hue and a medium to full bodied palate of blackberry, plum and cherry fruits along with a touch of tea spice.

SMALL LOT WINES FROM MONTEREY, CALIFORNIA WITH BALANCE, FINESSE & FOCUS.