

TONDRÉ GRAPEFIELD SYRAH

2019



TECHNICAL DATA

APPELLATION	SANTA LUCIA HIGHLANDS		
VINEYARDS	TONDRÉ GRAPEFIELD		
BRIX	22.8	PH	3.6
ALCOHOL	13.4%		
PRODUCTION	460 cases (12x750ML)		



PLACE

Tondré Grapefield, located at the center of Santa Lucia Highlands is a SIP Certified vineyard 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.
- 60% whole-cluster.
- Fermented with native yeast at cool temperatures in a small open-top temperature controlled tank.
- Aged on lees 10 months in 50% concrete and 50% neutral oak.
- Racked to tank and allowed to settle for one month prior to bottling unfinned and unfiltered.

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

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

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