



2017
PINOT NOIR
TONDRE GRAPEFIELD
SANTA LUCIA HIGHLANDS

PLACE

Planted in 1997, the 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 exceptional quality.

VINIFICATION

These Pinot Noir grapes were hand harvested in the cool early morning hours at birch that ranged from 22.5-23.5%. About 25% of the grapes were left whole cluster for fermentation. The grapes were then placed in small open top fermenters where they were cold soaked for 4-5 days before fermentation began naturally. Primary fermentation lasted between 12-14 days before the wine was drained and the must slightly pressed. The wine was then transferred to 100% neutral French oak barrels where it finished native malo-lactic fermentation. Once ML was complete, a small sulfur addition was made and the wine was left to age sur lie for 9 months before being bottled unfinned and unfiltered.

TASTE

In the glass, the 2016 Tondre Grapefield Pinot Noir displays red raspberry, dried violets and rose petal. The palate is delicate showing hibiscus, Bing Cherry and slightly under ripe strawberry. The finish is focused and vibrant showing lift and a lively acidity.

APPELLATION

Santa Lucia Highlands of Monterey County

VINEYARD

Tondre Grapefield

CLIMATE

Cool, Region 1+

ACIDITY

7.1 G/L

PH

3.52

ALCOHOL

13.5

