



MORGAN

CRAFTING HIGHLANDS' HISTORY



2014 TONDRE VINEYARD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	TONDRE
<i>clones:</i>	DIJON 943, 115, 828, 777
<i>soils:</i>	SANDY & SHALY LOAM
<i>climate:</i>	COOL, REGION I+
<i>alcohol:</i>	14.2%
<i>acidity:</i>	5.8 G/L
<i>pH:</i>	3.64
<i>cooperage:</i>	10 MONTHS AGING IN FRENCH OAK; 45% NEW
<i>production:</i>	45 CASES
<i>retail price:</i>	\$60.00

THE GRAPE

Pinot Noir demands the most from winegrower and vintner. Morgan's vineyard selection and winemaking team have, for years, set the standard for world-class Pinot Noir...

THE PLACE

Tondre Grapfield has earned a reputation as one of the Santa Lucia Highlands top vineyards. Dijon clones and limited crop size. Well drained hillside soils, with afternoon fog & cool breezes. This is a recipe for world-class Pinot Noir.

THE WINE

Tondre Grapfield is the result of Tondre Alarid's desire to establish a vineyard, and his son Joe Alarid's resolve to produce world-class wine grapes. The vineyard is next door to Garys' Vineyard on the east facing terrace of the Santa Lucia Highlands. Northwest-southeast orientated rows take advantage of daily fog and wind events from the Monterey Bay.

The 2014 growing season saw a continuation of the drought in California. The lower than normal rainfall totals and dry winter led to early budbreak. The vineyards proximity to Monterey Bay mitigated the few heat events, allowing for a fairly normal, gentle, long ripening period. Fruit quality from the 2014 vintage was uniformly excellent.

The grapes were completely destemmed after hand sorting. Native yeasts started the whole berry fermentation in small open top tanks. Manual punch downs produced a wine with supple texture and soft tannins. The wine was transferred to French oak barrels, 45% new, for malo-lactic fermentation and 10 months of aging.

The nose is a beautiful combination of rose petal, and dark fruits, highlighted by root beer, nutmeg, and clove. Dark cherry, sweet rhubarb, and baking spices seamlessly transition from nose to the palate. Perfectly balanced acidity makes this wine extremely food friendly, pairing especially well with grilled mahi-mahi and salmon as well as roast chicken and Beef Bourguignon.