



MORGAN

CRAFTING HIGHLANDS' HISTORY



2015 TONDRE VINEYARD PINOT NOIR

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| <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> | 6.4 G/L |
| <i>pH:</i> | 3.43 |
| <i>cooperage:</i> | 10 MONTHS AGING IN FRENCH OAK; 50% NEW |
| <i>production:</i> | 45 CASES |
| <i>retail price:</i> | \$64.00 |



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 well-drained hillside soils plus crop size limited by afternoon fog and 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 2015 growing season was another dry one throughout the region. Despite some late winter frosts, budbreak came fairly early throughout the Monterey appellation. The warm spring and summer led to almost perfect fall conditions for gentle ripening and maturation.

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, 50% new, for malo-lactic fermentation and 10 months of aging.

The nose is a beautiful combination of rose petals and black cherry, highlighted by clove and caramel. Cherry cola, tart raspberry, and root beer seamlessly transition from nose to 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.