



MORGAN

CRAFTING HIGHLANDS' HISTORY



2016 TONDRÉ GRAPEFIELD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	TONDRÉ GRAPEFIELD
<i>clones:</i>	115, POMMARD 4
<i>soils:</i>	SANDY & GRAVELLY LOAM
<i>climate:</i>	COOL, REGION I+
<i>alcohol:</i>	14.2%
<i>acidity:</i>	6.0 G/L
<i>pH:</i>	3.63
<i>cooperage:</i>	10 MONTHS AGING IN FRENCH OAK; 50% NEW
<i>production:</i>	93 CASES
<i>retail price:</i>	\$65.00

THE GRAPE

Whether drawing upon our own vineyards or working with exceptional neighboring properties, our winemaking team has a long track record of crafting world-class Pinot Noir.

THE PLACE

Tondré Grapefield has earned a reputation as one of the Santa Lucia Highlands' top vineyards. Well-drained hillside soils and crop size limited by afternoon fog and cool breezes are a recipe for world-class Pinot Noir.

THE WINE

Tondré Grapefield is the result of Tondré 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 spring and summer of 2016 were mild with no extreme cold or hot periods, but mildew control was a challenge. Happily, no rain in the fall resulted in clean fruit, and harvest was on September 19th.

The grapes were completely destemmed after hand sorting. Manual punch downs produced a wine with supple texture and soft tannins. The wine was transferred to 50% new French oak barrels for malo-lactic fermentation and 10 months of aging.

The nose is a beautiful combination of rose petals and black cherry, highlighted by sweet baking spices. Raspberry and beetroot 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.