



MORGAN

CRAFTING HIGHLANDS' HISTORY



2017 TONDRÉ GRAPEFIELD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	TONDRÉ GRAPEFIELD
<i>clones:</i>	777
<i>soils:</i>	SANDY CHUALAR LOAM (GRANITIC)
<i>climate:</i>	COOL, REGION I+
<i>alcohol:</i>	13.5%
<i>acidity:</i>	6.6 G/L
<i>pH:</i>	3.51
<i>cooperage:</i>	11 MONTHS AGING IN FRENCH OAK; 40% NEW
<i>production:</i>	103 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 great Pinot Noir. Tondré Grapefield is the result of Tondré Alarid's desire to establish a vineyard, and his son Joe's resolve to produce ultra-premium wine grapes.

The 2017 vintage commenced with a refreshingly wet winter with rainfall totals 40% above average, flushing vineyard soils of built up salts, and promoting healthy root and cover crop growth in the early season. Temperatures were average through August, though September saw three heat waves, resulting in wines with a rich fruit core, underlaid by an elegance from the early and mid-season cool temperatures.

THE WINE

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 40% new French oak barrels for malo-lactic fermentation and 11 months of aging.

On the nose is wild cherry, highlighted by sassafrass and pine forest. Red fruit and wet earth are framed by balanced acidity, making this wine extremely food friendly. Grilled salmon, roast chicken, or Beef Bourguignon are all great pairings.