



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2019 TONDRÉ GRAPEFIELD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	TONDRÉ GRAPEFIELD
<i>clones:</i>	115, 777
<i>soil:</i>	SANDY CHUALAR LOAM (GRANITIC)
<i>climate:</i>	COOL, REGION I+ (UCD)
<i>alcohol:</i>	13.8%
<i>acidity:</i>	5.7 G/L
<i>pH:</i>	3.47
<i>cooperage:</i>	10 MONTHS AGING IN FRENCH OAK; 45% NEW
<i>production:</i>	113 CASES
<i>retail price:</i>	\$65.00

### PLACE

Located in the well-drained foothills above the Salinas Valley, the Santa Lucia Highlands Appellation is California's most distinctive region for growing terroir-driven wines. Strong afternoon winds and coastal fog originating from nearby Monterey Bay flow through the AVA, resulting in one of the longest growing seasons in North America.

Tondré Alarid and son Joe Alarid, both steeped in California's agricultural history, planted Tondré Grapefield in 1997. Exposed southeast facing slopes, strong marine influence, and well-draining glacial soils are the recipe for ultra-premium fruit. Tondré Grapefield is SIP Certified, underlining the Alarids' commitment to sustainable farming practices.

### VINTAGE

The 2019 vintage commenced with bud break in late March, after a cold February and yearly precipitation 16% above average. Though the growing season began ten days late, slightly warmer than average temperatures starting in April helped the vines catch up. A rain event in May gave the vines an extra drink, though also increasing mildew concerns. The warm temperatures helped to achieve wines with great phenolic, medium acid, and flavor balance.

### 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 45% new French oak barrels for malo-lactic fermentation and ten months of aging.

On the nose is black cherry, highlighted by espresso bean and subtle turned earth. Flavors of blue fruit and saffras are framed by a medium body with elegant chalky tannins, making this wine extremely food friendly. Grilled salmon, roast chicken, or beef bourguignon are all great pairings.