



MORGAN

CRAFTING HIGHLANDS' HISTORY



2019 TONDRÉ GRAPEFIELD CHARDONNAY

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	TONDRÉ GRAPEFIELD
<i>clone:</i>	548
<i>soils:</i>	CHUALAR LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	13.9%
<i>acidity:</i>	6.4 G/L
<i>ph:</i>	3.22
<i>cooperage:</i>	10 MONTHS IN FRENCH OAK; 30% NEW
<i>malolactic:</i>	84%
<i>production:</i>	70 CASES
<i>retail price:</i>	\$44.00

PLACE

For this limited release, we went to one of the Highlands' most experienced growers: Joe Alarid. Joe has been growing here long before the area was an official appellation, and is one of the Santa Lucia Highlands most respected wine growers. Originally planted in 1997, the Tondré Grapefield is one of the Santa Lucia Highlands' premiere estates. This is the fourth year Morgan Winery has sourced both chardonnay and pinot noir for Tondré Grapefield single vineyard wines. Tondré is located in the center of the Santa Lucia Highlands, just to the south of Soberanes and Garys' Vineyards.

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 started 10 days late, temperatures were slightly warmer than average from April on, helping the vines to 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, acid, and flavor balance.

WINE

Hand-sorted grapes were whole cluster pressed, preserving fruit flavors and natural acidity. Barrel fermentation in French oak began with native yeast. Eighty-four percent malolactic conversion and 10 months aging in 30% new barrels added a touch of butter and rounded mouthfeel to the Tondré's fruit character and bright acidity – giving us our characteristic “Morgan Balance”.

In the glass, the wine displays a beautiful light golden hue. Perfumes of pineapple, pear, and butter toffee are supported by quince, apple, and a hint of sweet baking spices on the palate. This is an elegant, layered chardonnay with myriad food-pairing possibilities. It should be served at cellar temperature (not too cold) and will go well with flavorful seafood and poultry dishes. Medium term, proper cellaring will be rewarded.