



# MORGAN

## 2022 Tondré Grapefield Chardonnay



### 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 2022 growing season commenced in early March, after a dry winter and freezing temperatures just before budbreak. Cool and windy weather throughout flowering, paired with drought conditions, led to reduced cluster counts across the region. Above average summer temperatures and decreased marine layer, along with a heatwave Labor Day Weekend, compelled an early, concentrated harvest that concluded by mid October.

### WINE

Hand-sorted grapes were whole cluster pressed, preserving fruit flavors and natural acidity. Barrel fermentation in 32% new French oak began with native yeast. Fifty percent malo-lactic fermentation and lees stirring were conducted to obtain a medium body with balanced richness and acidity.

In the glass, the wine displays a beautiful light golden hue. Perfumes of green apple, lemon, and coconut are supported by nilla wafer, meyer lemon, and a hint of vanilla bean on the palate. It should be served at cellar temperature and will go well with flavorful seafood and poultry dishes.

<b>APPELLATION:</b>	Santa Lucia Highlands
<b>VINEYARD:</b>	Tondré Grapefield
<b>CLONE:</b>	548
<b>SOIL:</b>	Chualar Loam (Granatic)
<b>CLIMATE:</b>	Very Cool, Region I (UCD)
<b>COOPERAGE:</b>	11 months in French Oak, 32% new

<b>ALCOHOL:</b>	14.1%	<b>pH:</b>	3.12
<b>ACIDITY:</b>	7.80 g/l	<b>PRODUCTION:</b>	96 cases
<b>MALOLACTIC:</b>	50%	<b>RETAIL PRICE:</b>	\$48. <sup>00</sup>