



MORGAN

2022 Tondré Grapefield Pinot Noir



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. The vintage will be clean, fruit-driven, and fairly opulent – wines that truly tell a story.

WINE

The grapes were completely destemmed after hand sorting. Gentle 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 blackberry, highlighted by smoked meats and sweet baking spices. Flavors of black fruit, toasted caramel, and espresso bean are framed by a medium-full body with elegant tannins, making this wine extremely food friendly. A pork tenderloin or rack of lamb are both great pairing options.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Tondré
CLONES:	Pommard 4, 777
SOIL:	Sandy Chualar Loam (Granitic)
CLIMATE:	Cool, Region I + (UCD)
COOPERAGE:	11 months in French Oak, 40% new

ALCOHOL:	13.7%	PRODUCTION:	148 cases
ACIDITY:	5.4 g/l	RETAIL PRICE:	\$75. ⁰⁰
pH:	3.70		