



MORGAN

2021 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 2021 growing season commenced with budbreak in mid-March after a cold, dry winter. Very windy conditions during flowering led to below average fruit set. Classically cool Monterey temperatures continued throughout the growing season, punctuated by brief heat waves that moved ripening along. Harvest began on September 7th and concluded abruptly in late October preceding a rain event, resulting in clean and perfectly ripe fruit.

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 cherry cola, highlighted by strawberry hard candy and subtle espresso bean. Flavors of red fruits, sweet spices, and toasty oak are framed by a medium body with elegant tannins, making this wine extremely food friendly. Grilled salmon, roast chicken, and beef bourguignon are all great pairings.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Tondré
CLONES:	777, 828
SOIL:	Sandy Chualar Loam (Granitic)
CLIMATE:	Cool, Region I + (UCD)
COOPERAGE:	11 months in French Oak, 40% new

ALCOHOL:	14.3%
ACIDITY:	5.6 g/l
pH:	3.58

PRODUCTION:	98 cases
RETAIL PRICE:	\$75. ⁰⁰