



MORGAN

2020 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

Plentiful rainfall in the winter and spring months contributed to good growth conditions and bud break early in the 2020 season. Cold and windy conditions during bloom in late May moderately reduced crop sizes. Summer saw typical weather with warmer weeks as harvest approached. Vine and cluster health were excellent, with high-quality, clean fruit.

WINE

Hand-sorted grapes were whole cluster pressed, preserving fruit flavors and natural acidity. Barrel fermentation in French oak began with native yeast. Nine months aging in 33% new oak barrels added a touch of butter and rounded mouthfeel. Ninety percent malo-lactic fermentation and lees stirring were conducted to obtain medium body with balanced richness and acidity.

In the glass, the wine displays a beautiful light golden hue. Perfumes of hazelnut, crème brûlée, and matchstick are supported by lemon curd and a hint of citrus pith 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. A perfect match for cream-sauced pastas, roast pork, and seafood.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Tondré Grapefield
CLONE:	548
SOIL:	Chualar Loam (Granatic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	9 months in French Oak, 33% new

ALCOHOL:	13.5%	pH:	3.23
ACIDITY:	6.8 g/l	RETAIL PRICE:	\$46. ⁰⁰
MALOLACTIC:	90%		