



# MORGAN

## 2021 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 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

Hand-sorted grapes were whole cluster pressed, preserving fruit flavors and natural acidity. Barrel fermentation in 30% 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 apple blossom, honey, and gunflint are supported by pineapple, green apple, and a hint of sweet baking spices 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>	9 months in French Oak, 30% new

<b>ALCOHOL:</b>	14.3%	<b>pH:</b>	3.23
<b>ACIDITY:</b>	7.7 g/l	<b>PRODUCTION:</b>	107 cases
<b>MALOLACTIC:</b>	50%	<b>RETAIL PRICE:</b>	\$48. <sup>00</sup>