



A P P E L L A T I O N S E R I E S



2016 PINOT NOIR
SANTA LUCIA HIGHLANDS
TONDRE'S GRAPEFIELD

<i>Appellation</i>	SANTA LUCIA HIGHLANDS
<i>Vineyard</i>	TONDRE'S GRAPEFIELD
<i>Grower</i>	JOE ALARID
<i>Clones</i>	VARIOUS
<i>Winemaker</i>	TIM SLATER
<i>Alcohol</i>	13.8%
<i>Cooperage</i>	FRENCH OAK, 37% NEW, 11 MONTHS
<i>Production</i>	525 CASES

Our annual Santa Lucia Highlands release of Pinot Noir under our “Appellation Series” highlights one of California’s most influential PN growing districts. With its close proximity to cold Monterey Bay, the S.L.H. boasts a long growing season, strong winds, and mountainside soils - perfect conditions for growing Pinot Noir. The Pinots grown in this small appellation are some of the most sought-after in the country. In 2016, we were fortunate to secure fruit from the Alarid family’s Tondre Grapefield. Many years ago, Tondré Alarid established a vineyard on his historic ranch. In the hands of his son Joe Alarid, the estate has become one of the S.L.H.’s best known properties. Literally next door to famed Garys’ Vineyard, Tondre shares the same well-drained hillside soils and crop-limiting afternoon fog and cool winds from nearby Monterey Bay. The combination of a perfect site and meticulous farming makes for truly great Pinot Noir.

It was another drought year throughout the Central Coast. Yields for 2016 were light and a bit earlier than normal. But the Pinot Noir arriving at the winery in early September from Tondre was of superb quality, with focused flavors and acids.

After a cold soak, fermentation began using yeast RC212 in small, open top bins. Manual punchdowns of the cap occurred three times daily prior to the wine being pressed and “barreled down” for eleven months aging in small French oak cooperage, thirty-seven percent of which was new wood. Just 227 cases were bottled in late August of 2017.

Highlands’ Pinots are known for their dense fruit core and this limited release is no exception. From Tim’s tasting notes: “Lots of strawberry and raspberry flavors accented with fresh red flowers and sage. On the palate, white pepper, a hint of spice, and decadent white chocolate complement the long finish. Pair with savory pork chops or a green lentil curry.”