



V I N E Y A R D D E S I G N A T E



2017 P I N O T N O I R
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>	514 CASES

*O*ur annual Santa Lucia Highlands release of Pinot Noir under our “Vineyard Designate” tier 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 2017, we were fortunate to secure fruit from the Alarid family’s Tondre’s 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.

The long drought finally ended with the late 2016 and early 2017 rains throughout the Central Coast. Yields for 2017 were slightly above average with the harvest coming in a bit later than normal. 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 514 cases were bottled in late August of 2018.

Highlands’ Pinots are known for their dense fruit core and this limited release is no exception. From Tim’s tasting notes: “On the nose, lots of dark berry and plum accented by fresh flowers and sage. On the palate, those ripe fruit elements are joined by cloves, spice, and a touch of white chocolate on the long finish. Pair with savory pork chops off the grill or a green lentil curry.”