



V I N E Y A R D   D E S I G N A T E



2018      PINOT NOIR  
SANTA LUCIA HIGHLANDS  
TONDRÉ GRAPEFIELD

<i>Appellation</i>	SANTA LUCIA HIGHLANDS
<i>Vineyard</i>	TONDRÉ GRAPEFIELD
<i>Grower</i>	JOE ALARID
<i>Clones</i>	VARIOUS
<i>Winemaker</i>	TIM SLATER
<i>Alcohol</i>	14.2%
<i>Cooperage</i>	FRENCH OAK, 35% NEW, 11 MONTHS
<i>Production</i>	525 CASES

Our 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 2018, we were again fortunate to secure fruit from the Alarid family’s Tondré 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, Tondré 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.

With the long drought a couple seasons behind us in 2018, growing condition throughout the year were fairly “normal.” Yields were slightly above average, with the harvest coming in right on schedule. The Pinot Noir arriving at the winery in early September from Tondré 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-five percent of which was new wood. Just 525 cases were bottled in late August of 2019.

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 cherry and plum accented by floral and sage notes. On the palate, those ripe fruit elements are joined by cloves and spice, with a medium-weight mouthfeel and a long finish. Pair with savory pork chops off the grill or a green lentil curry.”