



Cima Collina

- TONDRE GRAPEFIELD -

PINOT NOIR

2012

SIP Certified by *Sustainability in Practice*

VINEYARD NOTES — The Tondre Grapefield is planted in the southern reaches of the Santa Lucia Highlands on a river bench with glacial soils that range from sandy loam to decomposed granite. The area receives sunshine during the day but is cooled in the afternoon by ocean breezes that sweep through the Salinas Valley from Monterey Bay. All of these characteristics make this one of the country's premier regions for Pinot Noir. Tondre Alarid, the patriarch of the Alarid family and a lifelong farmer in the Salinas Valley, planted 6-1/2 acres of Pinot Noir in 1997 — naming it a “Grapefield” to reflect his family's farming heritage — but the vineyard has since grown to just over 100 acres under the management of Joe, Tondre's son. We have had a long relationship with this vineyard and appreciate the finesse & aromas of the wines it produces.

WINE STYLE — The grapes in this wine were hand-harvested on September 25, 2012. We destemmed all but 5% of the clusters and fermented them in small open top stainless steel tanks where they were punched down daily by hand during fermentation. The wine macerated for a week longer prior to pressing. Free run and press wine were blended together and settled overnight in a tank before moving the wine to barrels where it aged 10 months.

WINEMAKER NOTES — Aromas of earth, leather, and spiced cherries. On the palate, nice weight and very silky tannins. Enjoyable texture while retaining balanced acidity.

APPELLATION

Santa Lucia Highlands

VINEYARD DESIGNATION

Tondre Grapefield

VARIETALS

100% Pinot Noir — Pommard, Dijon 115, & Dijon 667 clones

HARVESTED

September 5, 2012

AGING

10 months in French Oak Barrels, 60% New

ALCOHOL

14.5%

BOTTLED

September 14, 2013

PRODUCTION

238 cases

WINEMAKER

Annette Hoff Danzer

SUGGESTED RETAIL PRICE

\$45