

Cima Collina

2010

TONDRE GRAPEFIELD

PINOT NOIR

The 2010 Tondre Grapefield Pinot Noir is our sixth release and the most opulent wine we have made from this most remarkable vineyard thus far. Be forewarned: highly drinkable and enjoyable wine ahead!

The Tondre Grapefield is located in the heart of Monterey's Santa Lucia Highlands, with the elevation ranging from 175 to 400 feet. This all-Pinot Noir vineyard has the ideal terroir to grow a magnificent Pinot Noir grape. The fruit is a blend of one third each Pommard, Dijon 115, and 667 clones. This vintage was a relatively warm one and produced ripe flavors relatively soon in the season as we harvested on October 1, 2010.

Everything about this wine was handmade in our minimalist approach. After an initial sorting, we fermented the grapes in small, open-top bins that were punched down two to three times daily to extract color, flavor and complexity. The wine was pressed off into oak barrels of which 55% were new. There it rested for 11 months before bottling.

This wine is very aromatic: spicy, sweet oak, cherry, and dried rose aromas; well-integrated oak and cherry, rhubarb, raspberry flavors; long, textural finish. Very balanced wine with food-friendly acidity. Pair with roasted pork loin with cherry sauce, coq au vin, braised venison, or gruyere cheese soufflé.

Appellation:

SANTA LUCIA HIGHLANDS

Vineyards:

100% TONDRE GRAPEFIELD

Blend:

100% PINOT NOIR

Aging:

11 MONTHS IN FRENCH
OAK BARRELS, 45% NEW

Alcohol:

14.3%

Bottling Date:

August 9, 2011

Production:

112 Cases

Winemaker:

ANNETTE HOFF DANZER

Suggested Retail:

\$48

Release Date:

October, 2013

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Tasting Room

19 East Carmel Valley Road Suite A
Carmel Valley, California
831 / 620-0645
Open Everyday7