



**Vintage**  
2003  
**AVA**  
Santa Lucia Highlands  
**Elevation/Grade**  
175' to 400' / 3.9%  
**Winemaker**  
Tony Craig

**Varietal**  
100% Pinot Noir  
**Clone Composition**  
100% Pommard  
**Soil Type**  
Sandy to Gravely Loam  
**Winemaking**  
100% Destemmed, small batch  
fermentation. Punch down 3xday,  
drain over 3xday. Taste for tannins  
then press.

**Designation**  
Tondré Grapefield  
**Grower**  
Joe Tondré Alarid  
**Year Established**  
1997  
**Cooperage & Barrel Aging**  
33% Hungarian oak. Medium Plus  
toast. Trust Cooperage.  
14 Months

#### Tasting Notes

Tondré's Grapefield, in the heart of the Santa Lucia Highlands AVA, produces wines of immense depth of fruit and character; layers of aromatic Bing cherries on top of black cherries is the typical feature. Add the spiciness that typifies this AVA, and age it in tight grain Hungarian Oak to add suppleness to the mid-Palate for 14 -17 months, then all that is superb about Pinot Noir explodes out of the glass.

**Release Date**  
May 1, 2006  
**Price**  
\$43.00

**Wine Analysis**  
pH: 3.58 TA: 0.67 RS: Dry (0.01%) Alc.:14.50%  
**Production Bottling Date**  
200 cases February 3, 2005

Proprietor ~ Joe Tondre and Penny Alarid  
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