



Vintage	Varietal	Vineyard Designation
2004	100% Pinot Noir	Tondrè Grapefield
AVA	Clone Composition	Grower
Santa Lucia Highlands	60% Pommard 40% Dijon 115	Joe Tondrè Alarid
Elevation/Grade	Soil Type	Year Established
175' to 400' / 3.9%	Sandy to Gravelly Loam	1997
Winemaking	Winemaker	Cooperage & Barrel Aging
100% Destemmed, small batch fermentation. Punch down 3xday, drain over 3xday. Taste for tannins then press.	Tony Craig	30% New Hungarian Oak. Medium plus toast/Trust Cooperage. 16 Months

Tasting Notes

The 2004 growing season was beset with wild temperature swings. As harvest began, a high pressure system set in resulting in higher than usual temps. This sparked a rapid rise in sugar and some concern about dehydration. Still, focusing on flavours, we decided to wait until the grapes were fully developed. We were rewarded with a well rounded wine loaded with bright red cherry fruit with the typical Santa Lucia Highlands appellation spice at its core. The 2004 has a medium to full body character. Although soft and supple mouth feel makes it a very drinkable wine now, it will, as always improve with age.

Release Date	Wine Analysis	
January 2007	PH: 3.63 TA: 0.66 ML: 2mg/100ml RS: 4mg/100ml ALC: 13.50%	
Price	Production	Bottling Date
\$43.00	200 cases	March 6, 2006

Proprietor ~ Joe Tondrè and Penny Alarid
Tondre Wines PO Box 866 Gonzales, California 93926
Tel 707.738.9676 ~ Fax 800.732.4271
WWW.TONDREWINES.COM