



<i>Vintage</i>	<i>Varietal</i>	<i>Vineyard Designation</i>
2006	100% Pinot Noir	Tondré Grapefield
<i>AVA</i>	<i>Clone Composition</i>	<i>Grower</i>
Santa Lucia Highlands	Pommard & 777	Joe Tondré Alarid
<i>Elevation/Grade</i>	<i>Soil Type</i>	<i>Year Established</i>
175' to 400' / 3.9%	Sandy to Gravelly Loam	1997
	<i>Winemaking</i>	

100% Destemmed. Open top fermented utilizing a gentle pulsair method of cap management to avoid astringency and enhance fruity characters. Completed ML in the barrel. Left on the lees until a few days prior to bottling. The extended lees contact helps to create a velvety texture on the palate. Aged in 33% New Hungarian Oak to avoid excessive oak tannins.

Tasting Notes

It's hard to imagine that things could get better after the 2005 vintage, but here is the 2006 and what a show off it is. Underneath the spicy characters of the Santa Lucia Highlands lies copious amounts of black cherry fruit, layered with tart bing cherries and subtle integrated oak characters of vanilla and nutmeg. The fruity qualities follow through on the palate where they mingle with supple velvety tannins and balanced acidity. Winemaker-Anthony Craig

Release Date

Fall 2008

Price

\$43

Wine Analysis

PH: 3.65 *TA*: 0.65 *RS*: Dry *ALC*: 14.35%

Production

350 cases

Bottling Date

March 20, 2008

Proprietor ~ Joe Tondré and Penny Alarid

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