



Vintage
2007

Varietal
100% Pinot Noir

Vineyard Designation
Tondre Grapefield

AVA
Santa Lucia Highlands

Clone Composition
60% Pommard % 40% 777

Grower
Joe Tondre Alarid

Elevation/Grade
175' to 400'/3.9%

Soil Type
Sandy to Gravelly Loam

Year Established
1997

Winemaking
100% Destemmed, small batch fermentation. Punch down 3x day, drain over 3xday. Taste for tannins then press

Winemaker
Tony Craig

Cooperage & Barrel Aging
37% Hungarian Oak
Time in Oak – 18 mos.

Winemaker Notes

The 2007 vintage turned out to be a winemaker's dream come true; we always wish for an extended cool growing season and this year we got it. In practical terms it simply means better balance, fruitier flavors and a mouth watering experience. The 2007 Tondre Pinot shows a tremendous depth of black cherry, tart red bing-cherry fruity flavors, and subtle hints of vanilla, cinnamon and nutmeg. Layered on top of all this is that wonderful Santa Lucia Highlands spicy-floral character that uniquely marks this premier pinot appellation.

Release Date
December 2009

Wine Analysis
PH: 3.63 TA: 0.68 ML: 2mg/100 ml RS: 2mg/100ml
ALC: 14.3%

Price
\$ 43.00

Production
400 Cases

Bottling Date
March 2009

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