

Appellation:
SANTA LUCIA HIGHLANDS

Vineyards:
100 % TONDRE GRAPEFIELD

Blend:
100 % PINOT NOIR

Aging:
11 MONTHS IN FRENCH
OAK BARRELS, 40 % NEW

pH
3.62

TA
6.82

Alcohol
13.9 %

Harvest Date:
SEPTEMBER 15, 2005

Production
200 CASES

Winemaker
ANNETTE HOFF

Suggested Retail Price
\$47

Release Date:
MARCH, 2007

Cima Collina Winery
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Cima Collina

2005
TONDRE GRAPEFIELD
PINOT NOIR
Santa Lucia Highlands

The 2005 "Tondre Grapefield" Pinot Noir is our first release from this vineyard

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.

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 40% were new. There it rested for 11 months before bottling.

This is a 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.