

Appellation:

SANTA LUCIA HIGHLANDS

Vineyards:

100% TONDRE GRAPEFIELD

Blend:

100% PINOT NOIR

Aging:

11 MONTHS IN FRENCH
OAK BARRELS, 40 % NEW

Alcohol:

13.1%

Bottling Date:

AUGUST, 2008

Production:

190 CASES

Winemaker:

ANNETTE HOFF

Suggested Retail:

\$48

Release Date:

MAY, 2009

Cima Collina Winery
3344 Paul Davis Drive, Suite 6
Marina, Monterey County, California
831 / 384-7806
www.ciimacollina.com

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Tasting Room
San Carlos between Ocean & 7th
Carmel by the Sea, California
831 / 620 - 0645
Thursday through Monday. 11 - 6

Cima Collina

2007

TONDRE GRAPEFIELD

PINOT NOIR

Santa Lucia Highlands

The 2007 Tondre Grapefield Pinot Noir is our third 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 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.

Tondre Grapefield

Located on the riverbench just east of the Salinas River in the Santa Lucia Highlands AVA

Owned and managed by the Alarids – Tondre (father), Joe (son), a Salinas Valley family that farms approx. 1500 acres of rowcrops. Thus the name “Grapefield”. The Tondre Grapefield has grown and will be about 100 planted acres by the end of this year.

Unusual soil for the Santa Lucias – mostly light gray clay

Our most “classic” Pinot Noir– medium color, very spicy and aromatic, medium weight, silky mouthfeel, long finish

Pommard, Dijon 115 & 667 clones

