

2022 Wrath Pinot Noir, Tondré Grapefield

Overview

Wrath represents a nexus of nature and an unbridled passion for winemaking. We produce site-driven Pinot Noir, Chardonnay, Syrah, Falanghina and Sauvignon Blanc from our estate vineyard and respected properties in the Santa Lucia Highlands. Our production is small, our distribution is limited and our wines reveal attitude, passion, and an inherent respect for what a vineyard can give us.

Philosophy

Our wines are a record of the topography, geology and climate of a finite, naturally defined piece of land over the span of a growing season. They chronicle the elaborate dance between terroir, grape, people and time. While all of our wines possess strong varietal characteristics, their real strength is their ability to deliver the unique aromatics, flavors and textures of a specific site.

Vineyard

When Father Tondré and son Joe Alarid originally founded Tondré Wines, their desire was to produce a limited-production, world-class Pinot Noir. In 1997 they planted the first six and a half acres of their Tondré Grapefield vineyard on a gravelly bench above the Salinas Valley in the heart of the Santa Lucia Highlands. Today, the 100-acre Tondré Grapefield vineyard is considered a marquee source of Pinot Noir by many of California's top producers. Tondré Grapefield is certified sustainable (SIP).

Production Notes

The 2022 vintage in Monterey was a challenging year because of temperature fluctuations. The general growing year was excellent and the heat around Labor Day was predicted so we had ripe fruit and plenty of time to harvest before the heat affected the vines. All in all, it was a very good growing season and resulted in high quality fruit because of lower than usual yields. All our Single Vineyard Pinot bottlings go through a similar production regimen. This allows the focus to be on the terroir of each vineyard. Hand harvested and hand sorted, the grapes are cold soaked for three days before inoculation. Clonal lots are kept separated in small open-top bins during fermentation and 20% of the bins go through whole cluster fermentation. Close monitoring ensures that production stages are implemented at optimal periods. The young wine is racked into an assortment of barrels, only French oak, from various tonnelleries for added complexity. This wine was barrel aged for 10 months before filtering, bottling and laying down for another 12 months of bottle aging before release.

Technical Data

Composition 100% Pinot Noir
Vineyard Tondré Grapefield
AVA Santa Lucia Highlands

Clones Pommard 4-40%; 115-40%; 943-20%

Oak French oak, 20% new

Alcohol 14.6 Cases produced 352 SRP \$55