



Cima Collina

- TONDRE GRAPEFIELD -

CHARDONNAY

2014

SIP Certified by Sustainability in Practice

APPELLATION

Santa Lucia Highlands

AVA COMPONENTS

100% Tondre Grapefield

BLEND

100% Chardonnay

AGING

10 Months in French Oak Barrels, 58% New

ALCOHOL

14.3%

BOTTLED

January 20, 2016

CASES PRODUCED

272

WINEMAKER

Annette Hoff Danzer

SUGGESTED RETAIL PRICE

\$38

VINEYARD NOTES - Located on the eastern side of River Road, this site has well-drained sandy-loam soil with southwestern exposure (not to mention a resplendent view of the Salinas Valley below). The region receives plentiful sunshine during the day but is cooled in the afternoon by ocean breezes that sweep through the Salinas Valley from Monterey Bay. All of these characteristics make this one of the country's premier grapegrowing regions. Tondre Alarid, the patriarch of the Alarid family & lifelong farmer, planted 6-1/2 acres of winegrapes in 1997 – naming it a “Grapefield” to reflect his family's farming heritage – but the vineyard has since grown to just over 100 acres under the management of Joe, Tondre's son. 2014 vintage offered an optimal ripening season – perfect for developing complex flavors in white wine.

WINEMAKING NOTES - Produced from 100% Dijon clone Chardonnay grapes, hand-picked and pressed whole-cluster. The clusters settled in the juice for a short time and then we racked it off of the lees into French Oak barrels. It fermented in barrel and was aged sur lies.

WINE STYLE- This is our most opulent, concentrated and complex Chardonnay yet but still retains balanced acidity and offers aromas and flavors of toasty oak, vanilla, butterscotch, melon and sports a lengthy finish. Wonderful slightly chilled with herb roasted chicken or Dungeness crab cakes.

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