



MORGAN

2021 Boekenoogen Vineyard Pinot Noir



PLACE

Located in the well-drained foothills above the Salinas Valley, the Santa Lucia Highlands appellation is California's most distinctive region for growing terroir-driven wines. Strong afternoon winds and coastal fog originating from nearby Monterey Bay flow through the AVA, resulting in one of the longest growing seasons in North America.

Beginning in 1997, John Boekenoogen transformed his family's historic ranch in the Santa Lucia Mountains into one of the region's best-known estates. The high altitude Boekenoogen Vineyard is located on the northern end of the Santa Lucia Highlands, offering well-drained mountainside soils and exposure to cooling coastal air.

VINTAGE

The 2021 growing season commenced with budbreak in mid-March after a cold, dry winter. Very windy conditions during flowering led to below average fruit set. Classically cool Monterey temperatures continued throughout the growing season, punctuated by brief heat waves that moved ripening along. Harvest began on September 7th and concluded abruptly in late October preceding a rain event, resulting in clean and perfectly ripe fruit.

WINE

The grapes were completely destemmed after hand sorting. The whole berry fermentation was conducted in open top tanks, and manual punch-downs provided supple texture and soft tannins. The wine was transferred to a combination of medium and medium-plus toast French oak barrels, 40% new, for malolactic fermentation and ten months of aging.

On the nose, Bing cherry and wild herbs are highlighted by subtle florality. Cherry cola and strawberry jolly rancher are supported by a medium plus body and rich tannins. A very food-friendly wine, perfect pairings would include duck confit, roast lamb, or mushroom risotto.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Boekenoogen
CLONES:	115, 113
SOIL:	Chualar Loam (granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	10 months in 100% French Oak, 40% new

ALCOHOL:	14.5%	PRODUCTION:	99 cases
ACIDITY:	6.3 g/l	RETAIL PRICE:	\$75.00
pH:	3.49		