

ARROYO SECO



MORGAN

2023 Rosé of Grenache



PLACE

The fruit for this Morgan release is sourced from the Mission Ranch vineyard in the Arroyo Seco appellation. Located on the west side of the Salinas Valley, Arroyo Seco (meaning 'dry river') is uniquely characterized by an ancient riverbed surrounded by alluvial benchlands. Well-drained, stone-laden soil and cool coastal influence from nearby Monterey Bay yield grapes with concentrated flavor and balanced acidity.

VINTAGE

The 2023 season began with a classically cold and legendarily wet winter and spring (40% above average rainfall in Monterey County) which delayed bud break, bloom, and fruit set. Healthy crop loads and canopies developed through the summer, necessitating extra hedging to manage shade amid relatively high mildew pressure. Harvest began on September 21st, and concluded on November 8th after nearly two months of beautiful weather. Perhaps the coldest and wettest season since 2011, the resulting wines are fresh and aromatic, with bright acidity, moderate alcohol, and elegant texture.

WINE

Our Rosé of Grenache is produced using fruit dedicated solely to rosé production, picked at lower sugar and higher acids. The grapes were destemmed and left to macerate for one hour, then pressed. Its clean fermentation yielded a wine with bright fruit flavors and refreshing acidity, making it light and approachable.

Rosé is one of our favorite summer releases. Lively aromas of orange blossom, nectarine, strawberry, and fuji apple are followed by flavors of grapefruit and peach. Dry and light bodied, this wine is incredibly versatile – try it chilled for a patio lunch with caprese salad and salmon tartare.

APPELLATION:	Arroyo Seco
VINEYARD:	Mission Ranch
SOIL:	Arroyo Seco Gravelly Sandy Loam
CLIMATE:	Cool to Moderate, Region II (UCD)
COOPERAGE:	Fermented in stainless; and aged in neutral oak and stainless for four months.

ALCOHOL:	14.0%
ACIDITY:	7.00 g/l
pH:	3.23

PRODUCTION:	318 cases
RETAIL PRICE:	\$24.00