



MORGAN

CRAFTING HIGHLANDS' HISTORY



2014 COTES DU CROW'S

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	SCHEID, GRIVA, CEDAR LANE, VENTANA
<i>blend:</i>	53% GRENACHE, 47% SYRAH
<i>soils:</i>	SANDY & SHALY LOAM
<i>climate:</i>	COOL, REGION I+ TO II+
<i>alcohol:</i>	14.2%
<i>acidity:</i>	5.9 G/L
<i>ph:</i>	3.49
<i>cooperage:</i>	10 MONTHS IN 100% FRENCH OAK
<i>retail price:</i>	\$18.00



THE GRAPE

Cotes du Crow's is our unique blend of the two noble, predominant red varieties of France's southern Rhone Valley: Syrah and Grenache.

THE PLACE

Sourced primarily from the Arroyo Seco and San Lucas appellations of Monterey County. Warmer daytime temperatures are mitigated by ocean breezes and cool nights - fostering acidity and balance.

Morgan Cotes du Crow's is a blend from central and southern Monterey County. Here, the fog burns off early, allowing ample sunshine to warm temperatures to the mid to upper 80's during the summer and fall. The rising warm air draws the cool winds from Monterey Bay in the late afternoon. By night time, temperatures cool to the low 50's.

The 2014 growing season saw a continuation of the drought in California. The lower than normal rainfall totals and dry winter led to early budbreak. The vineyards proximity to Monterey Bay mitigated the few heat events, allowing for a fairly normal, gentle, long ripening period. Fruit quality from the 2014 vintage was uniformly excellent.

THE WINE

The wine was fermented in open top tanks and received manual punch-downs. This enabled good extraction and structure development with pleasant tannins. After fermentation, the wine was transferred to French oak barrels. The 12% new oak gives the wine subtle spice and vanilla characters without overpowering the elegant fruit profile.

This Rhone-style blend has a rich ruby red color, highlighted with purple edges. Coffee cake, dates, and raspberry aromas jump out of the glass. The wine is medium-bodied with soft tannins; it offers a mouthful of pomegranate, black cherry and cranberry. Its weight and balance make it a perfect pairing with anything off the grill.