



MORGAN

CRAFTING HIGHLANDS' HISTORY



2014 MONTEREY SAUVIGNON BLANC

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	GRIVA, CEDAR LANE, MESA DEL RIO, MISSION
<i>blend:</i>	SB MUSQUÉ CLONE 62%, SB CLONE I 28%, SEMILLON 9%, ALBARINO 1%
<i>soils:</i>	SANDY & SHALY LOAM
<i>climate:</i>	COOL, REGION I+ TO II+
<i>alcohol:</i>	13.5%
<i>acidity:</i>	7.0 G/L
<i>ph:</i>	3.31
<i>cooperage:</i>	6 MONTHS AGING IN BORDEAUX BARRELS, 7% NEW.
<i>retail price:</i>	\$17.00
<i>production:</i>	6,646

THE GRAPE

Sauvignon Blanc, the noble varietal primarily responsible for white Bordeaux and Sancerre, is prized for its citrus and herbal flavors and refreshing acidity.

THE PLACE

Drawing from vineyards in Monterey's Arroyo Seco and San Lucas districts provides a nice combination of cooler and slightly warmer climate fruit sources. Bright acidity from the north, closer to Monterey Bay is juxtaposed to ripe, lush fruit flavors from the south.

THE WINE

Our Sauvignon Blanc is a proprietary blend of classic Sauvignon Blanc, Sauvignon Musqué, Semillon, and Albarino. The classic Sauvignon Blanc clone offers typical sweet grass flavors while Sauvignon Musqué is a cultivar that we prize for its aromatic intensity and citrus and tropical fruit flavors. Semillon, another noble Bordeaux varietal, adds richness and depth. A small bit of Albarino in the final blend adds interest and minerality.

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 must was tank fermented to preserve bright fruit flavors. Following fermentation, the wine was transferred to bordeaux barrels of which 7% were new for 6 months of aging. The final blend was composed over several tastings of the individual lots; bottling was on April 6, 2015.

The 2014 Sauvignon Blanc features aromas of apple, nectarine, and cantaloupe. Flavors of white peach, and lemon-lime with a streak of minerality are lively and refreshing. The small touch of oak lightly accents the bright acidity and adds an elegant texture. An incredibly food-versatile wine; a natural match for shellfish, seafood, and lighter summer fare.

