



MORGAN

CRAFTING HIGHLANDS' HISTORY



2015 MONTEREY ALBARINO

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	KRISTY'S, MISSION RANCH
<i>clones:</i>	SANDY & SHALY LOAM
<i>soils:</i>	ARROYO SECO GRAVELLY SANDY LOAM
<i>climate:</i>	COOL TO MODERATE, REGION I TO II (UCD)
<i>alcohol:</i>	13.5%
<i>acidity:</i>	6.8 G/L
<i>ph:</i>	3.30
<i>cooperage:</i>	BARREL AGED FOR 5 MONTHS, 10% NEW OAK
<i>retail price:</i>	\$18.00
<i>production:</i>	375



THE GRAPE

Albarino is a white grape traditionally grown in Spain and Portugal. In California, it has been gaining in popularity as a refreshing, crisp, fragrant “alternative” varietal. It is well suited to growing in moderate to warm climates and produces a delicious accompaniment to Mediterranean cuisine.

THE PLACE

The Monterey appellation extends almost the entire length of Monterey County. Vineyards within the AVA are planted and farmed in relationship to their distance from the cold waters of Monterey Bay.

The fruit for this Morgan release is sourced from the Kristy's and Mission Ranch vineyards in central Monterey County. Here daytime temperatures reach the mid to upper 80's but are mitigated by fog and wind drawn south from Monterey Bay. The warm days and cool evenings extend the growing season, resulting in fruit of superior flavor and balance.

THE WINE

The 2015 growing season was another dry one throughout the region. Despite some late winter frosts, budbreak came fairly early throughout the Monterey appellation. The warm spring and summer led to almost perfect fall conditions for gentle ripening and maturation.

The grapes arrived at the winery in great condition and were hand sorted, before being gently pressed to stainless steel tanks for a cool fermentation. This retains the natural acidity and ripe fruit flavors. After fermentation, the wine was barrel aged for five months in French oak, of which 10% were new.

The 2015 Albarino displays a beautiful straw color with aromas of orange blossom, white peach, and asian pear. On the palate, these elements are joined by juicy flavors of key lime, grapefruit, and stone fruit. This is a medium bodied white which is delicious by itself as an aperitif or for pairing with your favorite pasta, seafood, or grilled chicken dish.