



MORGAN

CRAFTING HIGHLANDS' HISTORY



2015 MONTEREY SAUVIGNON BLANC

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	GRIVA, CEDAR LANE, MESA DEL RIO,
<i>blend:</i>	SB CLONE I 49%, SB MUSQUÉ CLONE 43% SEMILLON 8%
<i>soils:</i>	SANDY & SHALY LOAM
<i>climate:</i>	COOL, REGION I+ TO II+
<i>alcohol:</i>	13.5%
<i>acidity:</i>	7.2 G/L
<i>ph:</i>	3.28
<i>cooperage:</i>	5 MONTHS AGING IN BORDEAUX BARRELS, 7% NEW.
<i>retail price:</i>	\$17.00



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, and Semillon. 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.

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 must was tank fermented to preserve bright fruit flavors. Following fermentation, the wine was transferred to bordeaux barrels of which 7% were new for 5 months of aging. The final blend was composed over several tastings of the individual lots; bottling was on March 22, 2015.

The 2015 Sauvignon Blanc features aromas of lemon balm, guava, and citrus blossom. Flavors of key lime, and grapefruit with a hint of grass 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.