



MORGAN

CRAFTING HIGHLANDS' HISTORY



2016 ALBARINO

<i>appellation:</i>	MONTEREY/ARROYO SECO
<i>vineyards:</i>	MISSION RANCH
<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>	7.3 G/L
<i>ph:</i>	3.16
<i>cooperage:</i>	BARREL AGED FOR 5 MONTHS, 10% NEW OAK
<i>retail price:</i>	\$20.00
<i>production:</i>	239



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

Vineyards in the Arroyo Seco are subject to strong afternoon winds and evening to early morning fog. These cooling influences create one of the longest growing seasons in North America, yielding grapes with fully developed flavors and bright acidity.

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

Budbreak at the beginning of the 2016 growing season was about 10 days earlier than normal, which also meant a somewhat early harvest at the end of the cycle. The winter/spring rainfall totals were better than 2015, but not near what the forecasters predicted. The spring and summer was mild with no extreme cool or warm periods; mildew control was a challenge throughout the season. Happily, no rain in the fall to speak of meant a nice clean harvest with good looking fruit. The resulting 2016 wines are proving to be clean and fruit-driven; the tannin levels of the red wines are balanced and elegant. Another good year.

THE WINE

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 quince, jasmine, and peach. On the palate, these elements are joined by juicy flavors of Meyer lemon, key lime, and honeydew. 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.