



MORGAN

CRAFTING HIGHLANDS' HISTORY



2016 TEMPRANILLO

<i>appellation:</i>	ARROYO SECO
<i>vineyards:</i>	RIVERBANK
<i>blend:</i>	100% TEMPRANILLO
<i>soils:</i>	ARROYO SECO GRAVELLY SANDY LOAM
<i>climate:</i>	REGION I+ (UCD), COOL TO MODERATE
<i>alcohol:</i>	14.5%
<i>acidity:</i>	5.9 G/L
<i>pb:</i>	3.71
<i>cooperage:</i>	10 MONTHS IN 100% FRENCH OAK; 20% NEW
<i>production:</i>	91 CASES
<i>retail price:</i>	\$22.00

THE GRAPE

"Tempranillo is Spain's answer to Cabernet Sauvignon; it is the variety that puts the spine in a high proportion of Spain's most respected red wines."

- Oxford Companion to Wine

THE PLACE

The Arroyo Seco appellation of Monterey County is cooled by the nearby Monterey Bay. Wind and fog moderate and extend the growing season, resulting in fruit of superior flavor and balance.

THE WINE

The fruit for this bottling is sourced from the Riverbank vineyard located in Central Monterey County, where daytime temperatures reach the mid to upper 70's. This vineyard is cooled by fog and wind drawn in from the cold waters of the Monterey Bay.

The spring and summer were mild with no extreme cold or hot periods, but mildew control was a challenge. Happily, no rain in the fall resulted in clean fruit.

The grapes were hand sorted in the vineyard and again at the winery before being completely de-stemmed. Whole berries were fermented in small open-top tanks. Gentle punch downs provide for optimum extraction while maintaining an elegantly structured wine. The wine is aged for ten months in 20% new French oak.

The 2016 Tempranillo has a beautiful reddish purple color with aromas of dark plum, leather, and fig. On the palate it displays lingering flavors of blackberry jam and a hint of black pepper. This is a medium to full bodied wine - delicious by itself or paired with full-flavored grilled meats and vegetables.