



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2015 GARYS' VINEYARD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	GARYS' VINEYARD
<i>clones:</i>	PISONI
<i>soils:</i>	ARROYO SECO & CHUALAR LOAM
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.3%
<i>acidity:</i>	6.5 G/L
<i>ph:</i>	3.48
<i>cooperage:</i>	10 MONTHS IN FRENCH OAK; 60% NEW
<i>production:</i>	71 CASES
<i>retail price:</i>	\$64.00



### THE GRAPE

Pinot Noir demands the most from winegrower and vintner. Here, a great vineyard and classic winemaking are perfectly matched.

### THE PLACE

Gary Francioni and Gary Pisoni went to high school together and have teamed up in this joint-venture vineyard to grow great Pinot in the Santa Lucia Highlands. Garys' Vineyard is situated 4 miles south of our own Double L property in a slightly cooler area, which promotes later ripening and fresh acidity levels. Garys' 50 acres, established in 1997, are planted to the "Pisoni" clone of Pinot Noir. This estate has gained a reputation for producing some of California's most sought after Pinots.

The 2015 growing season saw a continuation of the drought in California. The lower than normal rainfall totals and dry winter led to early budbreak. The vineyard's proximity to the Monterey Bay mitigated the few heat events, allowing for a fairly normal, gentle, long ripening period. Yields were very low, and fruit quality from the 2015 vintage was uniformly excellent.

### THE WINE

The grapes were sorted in the vineyard and again at the winery before being partially destemmed. 50% whole cluster fermentation was started with native yeasts in small open top tanks. The cap was manually punched down for optimum extraction and structure with soft tannins. The wine was transferred to a combination of medium and medium-plus toast Burgundy barrels, 60% new, for malo-lactic fermentation and 10 months of aging.

Dan Lee and Sam Smith have fashioned a rare Pinot demonstrating classic Garys' structure and elegance. The nose of hard strawberry candy, nori, and forest floor is echoed on the palate and joined by flavors of red and blue fruits.