



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2016 GRENACHE BLANC

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	SCHEID SAN LUCAS
<i>soils:</i>	DIATOMACEOUS SHALE AND SANDSTONE
<i>climate:</i>	MODERATE, REGION III (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>	\$22.00
<i>production:</i>	192



### THE GRAPE

Grenache Blanc is the white grape version of the red Grenache and is widely planted in the Rhone Valley and in Spain. It is often used along with Marsanne, Roussanne, Viognier and other varietals in white wine blends in the Rhone. It is also finding increasing popularity in the south of France, in Provence / Languedoc, as a stand-alone varietal. Very little is planted in California.

### 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 Scheid San Lucas vineyard 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.

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 2016 Grenache Blanc displays a beautiful straw color with aromas of white flowers, peach, and orange blossom. On the palate, these elements are joined by juicy flavors of white peach, honeydew, and crisp green apple. 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.