



MORGAN

CRAFTING HIGHLANDS' HISTORY



2017 ROSÉ OF GRENACHE

<i>appellation:</i>	ARROYO SECO
<i>vineyard:</i>	CEDAR LANE
<i>soil:</i>	ARROYO SECO GRAVELLY SANDY LOAM
<i>climate:</i>	COOL TO MODERATE, REGION II (UCD)
<i>alcohol:</i>	13.5%
<i>assemblage:</i>	100% GRENACHE
<i>acidity:</i>	6.5 G/L
<i>pH:</i>	3.14
<i>cooperage:</i>	5 MONTHS IN NEUTRAL FRENCH OAK & STAINLESS STEEL
<i>production:</i>	200 CASES
<i>retail price:</i>	\$22.00



THE GRAPE

Grenache from Arroyo Seco is the basis for this “vin gris” style dry Rosé.

THE PLACE

Vineyards in Arroyo Seco are subject to strong afternoon winds and 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 2017 vintage commenced with a refreshingly wet winter with rainfall totals about 40% above average, flushing vineyard soils of built up salts, and promoting healthy root and cover crop growth in the early season. Bud break occurred in mid-March and fruit set in mid-May. The winter’s rains acted as a double-edged sword, deferring the need to irrigate until June in many areas, but also requiring heavy shoot thinning, leafing, and hedging, as vine canopies were quite vigorous. Temperatures were average through August, though September saw three heat waves, making picking decisions challenging and fruit sorting imperative. The hard work resulted in wines with a rich fruit core, underlaid by an elegance from the early- and mid-season cool temperatures.

THE WINE

Our Rosé is produced using fruit dedicated solely to Rosé production, picked at lower sugar and higher acids. The grapes were foot stomped and left to macerate for 6 hours, then whole cluster pressed. Its clean fermentation yielded a wine with bright fruit flavors and refreshing acidity, making it light and approachable.

Rosé is one of our favorite spring releases. Bright fruit flavors and racy acidity are cleansing and refreshing. Lively aromas of rose petal, nectarine cobbler, and bubble gum are followed by flavors of watermelon and ruby red grapefruit. Its bright acidity makes this wine incredibly food versatile – try it chilled for a patio lunch with cracked crab or cold salmon atop fresh greens and young tomatoes.