



MORGAN

CRAFTING HIGHLANDS' HISTORY



2018 PINOT NOIR

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	RIVERVIEW, MISSION, ALLEN
<i>ava:</i>	61% MONTEREY, 29% ARROYO SECO, 10% SANTA LUCIA HIGHLANDS
<i>soils:</i>	SANDY & SHALY LOAM
<i>climate:</i>	COOL TO MODERATE, REGION I+ TO II+
<i>alcohol:</i>	13.8%
<i>acidity:</i>	6.0 G/L
<i>ph:</i>	3.63
<i>cooperage:</i>	10 MONTHS IN 100% FRENCH OAK; 25% NEW

PLACE

Whether drawing upon our own vineyards or working with exceptional neighboring properties, our winemaking team has a long track record of crafting world-class pinot noir.

Our Monterey Pinot Noir is a blend primarily from the Riverview Vineyard southwest of Chalone and Allen Vineyard south of Arroyo Seco, as well as select Santa Lucia Highlands sites. The complexity and approachability of this wine is a direct result of its varied origins across Monterey County.

VINTAGE

The vintage commenced with precipitation much below average, though reservoirs remained full through the season after a very wet 2017. January and February were warm, resulting in premature budbreak in select parcels, increasing worries of frost as nighttime temperatures dipped below freezing on February 23rd and 24th. Luckily, no harm was done, and the following months saw temperatures at, and often below, seasonal averages. 2018 was a classically cool growing season in Monterey - an epic year for Morgan's cool climate varieties.

WINE

The wine was fermented in open top tanks and received manual punch-downs. This enabled good extraction and structure development with pleasant tannins. After fermentation, the wine was transferred to French oak barrels. The 25% new oak gives the wine subtle spice and vanilla characters without overpowering the elegant fruit profile.

This appellation-tier blend has a bright red color, and displays aromas of fresh raspberry, strawberry hard candy, and cedar. The nose is backed by flavors of red fruits and sweet herbs. Medium bodied with a rich fruit core, this wine is a perfect pairing for anything from grilled salmon to braised lamb shank.

