



MORGAN

CRAFTING HIGHLANDS' HISTORY



2018 ROSÉ OF GRENACHE

<i>appellation:</i>	ARROYO SECO
<i>vineyard:</i>	CEDAR LANE, MISSION
<i>soil:</i>	ARROYO SECO GRAVELLY SANDY LOAM
<i>climate:</i>	COOL TO MODERATE, REGION III (UCD)
<i>alcohol:</i>	13.5%
<i>assemblage:</i>	100% GRENACHE
<i>acidity:</i>	7.5 G/L
<i>pH:</i>	3.19
<i>cooperage:</i>	5 MONTHS IN NEUTRAL FRENCH OAK & STAINLESS STEEL
<i>production:</i>	378 CASES
<i>retail price:</i>	\$24.00



THE GRAPE

Grenache from Arroyo Seco is the basis for this Provençal 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 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.

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 4 - 24 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 watermelon, strawberry, and wet river stone are followed by flavors of ruby red grapefruit and white peach. Its aromatics and light body make this wine incredibly versatile – try it chilled for a patio lunch with cracked crab or cold salmon atop fresh greens and young tomatoes.