



**MORGAN**  
SANTA LUCIA HIGHLANDS

**90 POINTS**

*2015 Albarino*

*“Morgan's albarino is an unusual expression of this grape variety, which is typically produced without the influence of oak barrels. Morgan chooses to age the fermented juice in French oak for five months, which imparts subtle notes of smoke and spice. Yet the presence of a barrel note does not diminish the lovely aromas of stone fruits, citrus and pear. A different approach, but extremely well executed.”*

- Oct '16 Robert Whitley



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