



LEE FAMILY FARM

2007 Lee Family Farm Grenache

THE GRAPE

Grenache is the world's most widely planted red grape and is responsible for some of the finest wines, from France's southern Rhone Valley to the Priorat in Spain. Monterey is now on the list for producing great Grenache...

THE PLACE

The appellations of northern Monterey County are cooled by the effects from the Monterey Bay. Wind and fog moderate and extend the growing season, resulting in fruit of superior flavor and balance...

THE WINE

We select our best barrels of Grenache to produce this very limited gem, only 60 cases produced. The wine brims with bright red cherry fruit and sensual spices...

Lee Family Farm Grenache is a limited bottling from the finest barrels of Grenache at Morgan Winery. The fruit comes from two vineyards located on the bench lands near the Salinas Valley town of Greenfield. The warmer daytime temperatures here are moderated by fog and wind from the Monterey Bay; the combination of cool nights and warmer daytime temps create a climate perfect for producing superior quality fruit.

In 2007 the vines were stressed by two weather occurrences – an unusually dry winter followed by a spring growing season that was marked by cold, wet weather. The struggle of the vines against the climate produced a low yield of high-quality grapes with a noticeable increase of intensity compared to previous years.

The grapes are hand sorted in the vineyard and again at the winery before being completely de-stemmed. Whole-berries are fermented in small open-top tanks. Manual punch downs provide for optimum extraction while maintaining an elegantly structured wine. The wine is aged in one-year old Burgundy barrels for 10 months. The wine was bottled without fining in August 2008.

The 2007 Grenache is a beautiful red-garnet color with aromas of black cherries, sweet spice and rose petals. On the palate flavors of black cherry are complemented by white pepper and currants with a touch of spice and leather. This is a medium to full bodied wine which is delicious by itself or with grilled meats and vegetables...

VINEYARD

Appellation: Monterey
Vineyards: Alta Loma, Ventana
Soil: Sandy and Shaly Loam
Climate: Cool, Region I+ to II

WINE

Alcohol: 14.2%
Acidity: 5.9 g/L
pH: 3.56
Aging: 10 months in 100% French oak barrels

THE REVIEWS

Release 2009

