

MORGAN

Monterey Wines of Style & Distinction

2007 Monterey Sauvignon Blanc

Morgan Sauvignon Blanc showcases bright, citrus/gooseberry fruit with refreshing acidity.



The Vineyards and the Grapes

We build complexity into Sauvignon Blanc with addition of Semillon and liberal use of the Sauvignon Musqué clone. The Semillon adds richness and depth of flavor and is a counter to the herb and sweet grass character of Sauvignon Blanc. In 2007, Semillon comprised 15% of the blend.

The Sauvignon Musqué is a clonal variety of Sauvignon Blanc that we prize for its aromatic intensity and gooseberry, citrus, tropical fruit, and melon flavors. Musqué has flourished in Monterey, and comprises 60% of this vintage. (Note: American wine labeling laws require 75% of a wine to be made of the stated variety. Sauvignon Musqué is a *clone* of Sauvignon Blanc, and is considered Sauvignon Blanc for labeling purposes.)

Classic Sauvignon Blanc is the remaining 25% of the blend, and offers the traditional sweet grass flavors.

Fruit from the cooler Arroyo Seco appellation builds complexity when blended with grapes from the warmer appellation of San Lucas.

The Vintage

This fine vintage was marked by a special twofold stress on the vines: after an unusually dry winter, the spring growing season 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.

Vinification and Aging

The wine is tank fermented to capture the bright fruit flavors. 85% of the must was transferred to Taransaud Bordeaux barrels, of which only 8% were new, for 5 months of aging. The barrel time develops complexity and texture. The blend is composed over several tastings and evaluations of the individual lots, with the final determination in the early spring. Bottling was in March 2008.

Aromas, Flavors & Palate Impressions

This medium-bodied wine features tightly focused flavors of green apples, citrus, and a light floral aroma, rounded out by sweet, grassy undertones characteristic of Sauvignon Blanc. Oak aging offsets overly aggressive flavors and adds an elegant texture. The 2007 Monterey Sauvignon Blanc would make a fine compliment to Caesar salads, assorted crustaceans, poultry, and light pork dishes.

The Numbers

Alcohol	13.5%	Aging	3 months
pH	3.3	Barrel	8% new Bordeaux barrels
Total Acidity	6.3 g/L	Release	Spring 2008
Varietal Blend	60% Sauvignon Musque, 25% Sauvignon Blanc, 15% Semillon		