



THE GRAPE

PINOT GRIS AND PINOT GRIGIO: SAME GRAPE, DIFFERENT NAMES, WITH A WORLD OF POSSIBLE STYLES. THE MORGAN PINOT GRIS HAS BEEN FASHIONED IN A TRADITIONAL, CRISP AND COMPLEX ALSATIAN MODEL...

THE PLACE

R&D FRANSCIONI VINEYARD - LOCATED JUST ACROSS THE ROAD FROM THE FAMED ROSELLA'S VINEYARD. THIS COOL CLIMATE, SANTA LUCIA HIGHLANDS' ESTATE HAS BEEN OUR SOLE SOURCE FOR MORGAN PINOT GRIS SINCE 1999...

THE WINE

GENTLE WHOLE CLUSTER PRESSING FOLLOWED BY FERMENTATION IN CHILLED TANKS PRESERVES FRESHNESS, CREATING BRIGHT FRUIT FLAVORS AND RACY ACIDITY. AGING IN NEUTRAL FRENCH OAK ADDS TEXTURE...

THE REVIEWS

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MORGAN

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2009 R&D FRANSCIONI PINOT GRIS



MORGAN

*R & D Francioni
Vineyard*

2009
Pinot Gris
Santa Lucia Highlands

The cool climate of the Santa Lucia Highlands is perfectly suited for Pinot Gris. Rated coolest (Zone I) on the UC Davis scale, the region is comparable to Alsace in France. The R&D Francioni Vineyard is directly across the road from Rosella's Vineyard; here the influence of nearby Monterey Bay enables slow, gentle ripening.

The growing season started slow in 2009; cool, wet weather in late spring delayed the fruit by 5 - 10 days. August was more temperate, with less fog than normal. Warm weather allowed sugars to catch up, not necessarily flavor. Patience was key. October's "Fall Effect" brought cool nights and shorter days with moderate heat, resulting in well developed flavors and balancing acidity.

Our Pinot Gris receives a gentle whole cluster press upon arrival at the winery. Freshness is preserved by a cold fermentation in stainless steel tanks. The wine is aged in three year old neutral French oak barrels for four months with one lees stirring, softening the texture and adding complexity.

Morgan Pinot Gris is a limited production gem that is snatched-up quickly by long-time fans. Tropical fruit, orange and lemon blossom aromas give a graceful, appealing nose. Rich fruit flavors and bright, balancing acidity make this wine a natural pairing with shellfish, ceviche, and bold pesto dishes. A Pinot Gris with more subtlety and complexity than most wines in this category, it deliciously demonstrates the talents of the Morgan winemaking team and the SLH appellation...

VINEYARD

Appellation: Santa Lucia Highlands
Vineyards: R&D Francioni
Soils: Sandy & Gravelly Loam
Climate: Very Cool, Region I (UCD)

WINE

Alcohol: 13.5%
Acidity: 5.9 g/L
pH: 3.33
Aging: 4 months in 100% neutral French oak