



MORGAN

CRAFTING HIGHLANDS' HISTORY



2016 COTES DU CROW'S

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	SCHEID, GRIVA, CEDAR LANE, VENTANA, RIVERBANK
<i>blend:</i>	52% SYRAH, 44% GRENACHE, 4% TEMPRANILLO
<i>soils:</i>	SANDY & SHALY LOAM
<i>climate:</i>	COOL, REGION I+ TO II+
<i>alcohol:</i>	14.5%
<i>acidity:</i>	6.3 G/L
<i>ph:</i>	3.50
<i>cooperage:</i>	10 MONTHS IN 100% FRENCH OAK; 15% NEW
<i>retail price:</i>	\$20.00



THE GRAPE

Cotes du Crow's is our unique blend of the two noble, predominant red varietals of France's southern Rhone Valley: Grenache and Syrah. This year we again decided to use a small amount of Tempranillo - its spice and earth tones are a beautiful complement to Grenache and Syrah.

THE PLACE

Sourced primarily from the Arroyo Seco and San Lucas appellations of Monterey County. Warmer daytime temperatures are mitigated by ocean breezes and cool nights - fostering acidity and balance.

In central and southern Monterey County the fog burns off early, allowing ample sunshine to warm temperatures to the mid to upper 80's during the summer and fall. The rising warm air draws the cool winds from the Monterey Bay in the late afternoon. By night time, temperatures cool to the low 50's.

Budbreak at the beginning of the 2016 growing season was about 10 days earlier than normal, which also meant a somewhat early harvest at the end of the cycle. The winter/spring rainfall totals were better than 2015, but not near what the forecasters predicted. The spring and summer were mild with no extreme cold or hot periods, but mildew control was a challenge. Happily, no rain in the fall resulted in clean fruit. The resulting 2016 wines are proving to be bright and fruit-driven.

THE WINE

The wine was fermented in open top tanks and received manual punch-downs. This enabled good extraction and structure development with pleasant tannins. After fermentation, the wine was transferred to French oak barrels. The 15% new oak gives the wine subtle spice and vanilla characters without overpowering the elegant fruit profile.

This Rhone-style blend has a rich ruby red color, highlighted with purple edges. Raspberry jam, cedar, and fig paste aromas jump out of the glass. The wine is medium-bodied with soft tannins, offering a mouthful of brambleberry and black cherry. Its weight and balance make it a perfect pairing with anything off the grill.