



MORGAN

CRAFTING HIGHLANDS' HISTORY



2016 GI7 SYRAH

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	PARAISO, DOUBLE L, RIVERBANK
<i>soils:</i>	SANDY & SHALY LOAMS
<i>climate:</i>	COOL, REGION I TO I+
<i>alcohol:</i>	14.5%
<i>acidity:</i>	6.8 G/L
<i>pH:</i>	3.55
<i>cooperage:</i>	15 MONTHS IN FRENCH OAK; 16% NEW
<i>retail price:</i>	\$24.00



THE GRAPE

Morgan GI7 is a blend of 88% Syrah, 8% Grenache, and 4% Tempranillo from northern and central Monterey County. "GI7" is one of Monterey County's best known highways, linking several of our grape growing appellations.

THE PLACE

This wine is sourced primarily from the Santa Lucia Highlands and Arroyo Seco Appellations of Monterey County. Cool to moderate daytime temperatures are mitigated by ocean breezes and cool nights - fostering acidity and balance. Here, the fog burns off early allowing ample sunshine to warm temperatures to the mid 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.

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 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 16% 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. Boysenberry, white pepper, and hints of sweet flowers jump out of the glass. The wine is medium-bodied with soft tannins; it offers a mouthful of black fruits and cured meat. Its weight and balance make it a perfect pairing with anything off the grill.