



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2016 SAUVIGNON BLANC

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	GRIVA, CEDAR LANE, MESA DEL RIO
<i>blend:</i>	SB MUSQUÉ CLONE 80%, SB CLONE I 14%, SEMILLON 6%
<i>soils:</i>	SANDY & SHALY LOAM
<i>climate:</i>	COOL, REGION I+ TO II+
<i>alcohol:</i>	13.5%
<i>acidity:</i>	7.1 G/L
<i>ph:</i>	3.21
<i>cooperage:</i>	5 MONTHS AGING IN FRENCH OAK, 8% NEW
<i>retail price:</i>	\$18.00

### THE GRAPE

Sauvignon Blanc, the noble varietal primarily responsible for white Bordeaux and Sancerre, is prized for its citrus and herbal flavors, and refreshing acidity.

### THE PLACE

Drawing from vineyards in Monterey's Arroyo Seco and San Lucas districts provides a nice combination of cooler and slightly warmer climate fruit sources. Bright acidity from the north is complemented by lush fruit flavors from the south.

### THE WINE

Our Sauvignon Blanc is a proprietary blend of classic Sauvignon Blanc, Sauvignon Musqué, and Semillon. The classic Sauvignon Blanc clone offers typical sweet grass flavors, while Sauvignon Musqué is prized for its aromatic intensity and citrus and tropical fruit flavors. Semillon, another noble Bordeaux varietal, adds richness and depth.

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 must was tank fermented to preserve bright fruit flavors. Following fermentation, the wine was transferred to French oak barrels (of which 8% were new) for 5 months of aging.

The 2016 Sauvignon Blanc features aromas of lemon verbena, honeydew, and passionfruit. Flavors of lemon and lime are lively and refreshing. The small touch of oak accents the bright acidity by adding elegant texture. An incredibly food-versatile wine, it's a natural match for shellfish, seafood, and lighter summer fare.

