



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2017 COTES DU CROW'S

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	SCHEID, GRIVA, CEDAR LANE, VENTANA, RIVERBANK
<i>blend:</i>	56% GRENACHE, 37% SYRAH, 7% TEMPRANILLO
<i>soils:</i>	SANDY & SHALY LOAM
<i>climate:</i>	COOL TO WARM, REGION II TO III
<i>alcohol:</i>	14.2%
<i>acidity:</i>	6.5 G/L
<i>ph:</i>	3.42
<i>cooperage:</i>	10 MONTHS IN 100% FRENCH OAK; 10% NEW
<i>retail price:</i>	\$20.00



### THE GRAPE

Cotes du Crow's is our unique blend of the two noble, predominant red varieties 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.

The 2017 vintage commenced with a refreshingly wet winter with rainfall totals about 40% above average, flushing vineyard soils of built up salts, and promoting healthy root and cover crop growth in the early season. Bud break occurred in mid-March and fruit set in mid-May. The winter's rains acted as a double-edged sword, deferring the need to irrigate until June in many areas, but also requiring heavy shoot thinning, leafing, and hedging, as vine canopies were quite vigorous.

### 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 10% 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 compote and maraschino cherry aromas jump out of the glass. The wine is medium-bodied with soft tannins, offering a mouthful of black fruit and rose petal. Its weight and balance make it a perfect pairing with anything off the grill.