



MORGAN

CRAFTING HIGHLANDS' HISTORY



2017 SAUVIGNON BLANC

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	GRIVA, CEDAR LANE, MESA DEL RIO
<i>blend:</i>	100% MUSQUÉ CLONE
<i>soils:</i>	SANDY & SHALY LOAM
<i>climate:</i>	COOL TO WARM, REGION II TO III
<i>alcohol:</i>	13.5%
<i>acidity:</i>	7.8 G/L
<i>pb:</i>	3.16
<i>cooperage:</i>	5 MONTHS AGING IN FRENCH OAK, 10% 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 as well as 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 and grassy characters from the north are complemented by citrus and tropical flavors from the south.

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. Temperatures were average through August, though September saw three heat waves, making picking decisions challenging and fruit sorting imperative. The hard work resulted in wines with a rich fruit core, underlaid by an elegance from the early- and mid-season cool temperatures.

THE WINE

The juice was tank fermented to preserve bright fruit flavors. Following fermentation, the wine was transferred to French oak barrels (of which 10% were new) for 5 months of aging.

The 2017 Sauvignon Blanc features aromas of passion fruit, lemon verbena, and key lime. Flavors of lemon and pomelo 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.

