



MORGAN

CRAFTING HIGHLANDS' HISTORY



2016 GARYS' VINEYARD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	GARYS' VINEYARD
<i>clones:</i>	PISONI
<i>soils:</i>	ARROYO SECO SANDY LOAM
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.5%
<i>acidity:</i>	6.4 G/L
<i>ph:</i>	3.55
<i>cooperage:</i>	10 MONTHS IN FRENCH OAK; 50% NEW
<i>production:</i>	93 CASES
<i>retail price:</i>	\$65.00



THE GRAPE

Pinot Noir demands the most from winegrower and vintner. Here, a great vineyard and classic winemaking are perfectly matched.

THE PLACE

Gary Francioni and Gary Pisoni went to high school together and have teamed up in this joint-venture vineyard to grow great Pinot in the Santa Lucia Highlands. Garys' Vineyard is situated 4 miles south of our own Double L property in a slightly cooler area, which promotes later ripening and fresh acidity levels. Garys' 50 acres, established in 1997, are planted to the "Pisoni" clone of Pinot Noir. This estate has gained a reputation for producing some of California's most sought after Pinots.

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, and was harvested on September 9th.

THE WINE

The grapes were completely destemmed after hand sorting, and fermented in open top tanks. Manual punch downs provided for supple texture and soft tannins. The wine was transferred to a combination of medium and medium-plus toast Burgundy barrels, 50% new, for malo-lactic fermentation and 10 months of aging.

Dan Lee and Sam Smith have fashioned a rare Pinot demonstrating classic Garys' structure and elegance. The nose of raspberry jam, cola, and cedar is echoed on the palate and joined by flavors of cherry hard candy and rose petal.