



MORGAN

CRAFTING HIGHLANDS' HISTORY



2017 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 (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	13.3%
<i>acidity:</i>	6.9 G/L
<i>ph:</i>	3.43
<i>cooperage:</i>	10 MONTHS IN FRENCH OAK; 57% NEW
<i>production:</i>	80 CASES
<i>retail price:</i>	\$65.00



THE GRAPE

Pinot Noir demands the most from winegrower and winemaker. 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 and its 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 2017 vintage commenced with a refreshingly wet winter with rainfall totals 40% above average, flushing vineyard soils of built up salts, and promoting healthy root and cover crop growth in the early season. Temperatures were average through August, though September saw three heat waves, resulting in wines with a rich fruit core, underlaid by an elegance from the early and mid-season cool temperatures.

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, 57% 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 strawberry preserves, toasted fennel seed, and espresso bean is echoed on the palate by flavors of black cherry, caramel, and toasty oak.