



MORGAN

CRAFTING HIGHLANDS' HISTORY



2017 PINOT NOIR

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	90% MONTEREY AVA, 10% SANTA LUCIA HIGHLANDS AVA
<i>soils:</i>	SANDY & SHALY LOAM
<i>climate:</i>	COOL TO MODERATE, REGION I+ TO II+
<i>alcohol:</i>	14.2%
<i>acidity:</i>	5.97 G/L
<i>ph:</i>	3.56
<i>cooperage:</i>	10 MONTHS IN 100% FRENCH OAK; 26% NEW



THE GRAPE

Whether drawing upon our own vineyards or working with exceptional neighboring properties, our winemaking team has a long track record of crafting world-class Pinot Noir.

THE PLACE

Our Monterey Pinot Noir is a blend primarily from Allen Vineyard just south of Arroyo Seco and Riverview Vineyard southwest of Chalone, as well as select Santa Lucia Highlands sites. The complexity and approachability of this wine is a direct result of its varied origins across Monterey County.

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 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 26% new oak gives the wine subtle spice and vanilla characters without overpowering the elegant fruit profile.

This appellation-tier blend has a bright red color, and displays aromas of strawberry, rhubarb pie, and baking spices. The nose is backed by flavors of cherry hard candy and subtle earthiness. Medium bodied with a rich fruit core, this wine is a perfect pairing for anything from grilled salmon to braised lamb shank.