



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2018 COTES DU CROW'S

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	SCHEID, GRIVA, CEDAR LANE, VENTANA, RIVERBANK
<i>blend:</i>	66% GRENACHE, 31% SYRAH, 3% TEMPRANILLO
<i>soils:</i>	SANDY & SHALY LOAM
<i>climate:</i>	COOL TO WARM, REGION II TO III
<i>alcohol:</i>	13.8%
<i>acidity:</i>	6.2 G/L
<i>ph:</i>	3.46
<i>cooperage:</i>	10 MONTHS IN 100% FRENCH OAK; 7% 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 decided again to include a small amount of Tempranillo - its spice and earth tones are a beautiful complement to Grenache and Syrah.

### THE PLACE

The fruit is sourced primarily from the Arroyo Seco and San Lucas appellations of southern Monterey County, where ample sunshine and warm daytime temperatures are mitigated by ocean breezes and cool nights - fostering acidity and balance. The vintage commenced with well below average precipitation, though reservoirs remained full through the season after a very wet 2017. Warm January and February weather resulted in premature budbreak in select parcels, increasing worries of frost as nighttime temperatures dipped below freezing on February 23rd and 24th. No harm was done, and the remaining months of 2018 saw classically cool seasonal temperatures - an epic year for Morgan's cool climate varieties.

### 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 (7% new), giving 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, boysenberry jam, and anise aromas jump out of the glass. The wine is medium-full bodied with soft tannins, offering a mouthful of black plum and raspberry hard candy. Its weight and balance make it a perfect pairing with anything off the grill.