



MORGAN

CRAFTING HIGHLANDS' HISTORY



2016 BOEKENOOGEN VINEYARD PINOT NOIR

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| <i>appellation:</i> | SANTA LUCIA HIGHLANDS |
| <i>vineyards:</i> | BOEKENOOGEN |
| <i>clones:</i> | 115, 113, POMMARD 4 |
| <i>soils:</i> | SANDY & GRAVELLY LOAM |
| <i>climate:</i> | COOL, REGION I+ |
| <i>alcohol:</i> | 14.0% |
| <i>acidity:</i> | 6.6 G/L |
| <i>pH:</i> | 3.56 |
| <i>cooperage:</i> | 10 MONTHS AGING IN FRENCH OAK; 50% NEW |
| <i>production:</i> | 95 CASES |
| <i>retail price:</i> | \$65.00 |

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

With its Dijon clones, well-drained mountainside soils, and exposure to Monterey Bay's cold winds and fog, Boekenooogen Vineyard is a true S.L.H. gem. Beginning in 1997, John Boekenooogen transformed his family's historic ranch high in the Santa Lucias into one of the region's best known estates. John's son Garrett oversees grape growing operations and supplied Morgan with a small amount of exceptional fruit from the 2016 vintage.

THE WINE

The spring and summer of 2016 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 harvest was on September 10th.

The grapes were completely destemmed after hand sorting. Manual punch downs produced a wine with supple texture and soft tannins. The wine was transferred to 50% new French oak barrels for malo-lactic fermentation and 10 months of aging.

The nose is a beautiful combination of cherry cola and raspberry, highlighted by sweet tobacco. Strawberry and saffras seamlessly transition from nose to palate. Balanced acidity and medium-weight tannins make this wine extremely food-friendly; perfect pairings would include duck confit, grilled salmon, roast lamb, or a mushroom risotto.