



MORGAN

CRAFTING HIGHLANDS' HISTORY



2017 ALBARINO

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	MISSION RANCH
<i>soils:</i>	ARROYO SECO GRAVELLY SANDY LOAM
<i>climate:</i>	COOL TO MODERATE, REGION II (UCD)
<i>alcohol:</i>	13.5%
<i>acidity:</i>	7.2 G/L
<i>ph:</i>	3.13
<i>cooperage:</i>	BARREL AGED FOR 5 MONTHS, 11% NEW FRENCH OAK
<i>retail price:</i>	\$22.00
<i>production:</i>	196



THE GRAPE

Albarino is a white grape traditionally grown in Spain and Portugal. In California, it has been gaining in popularity as a refreshing, crisp, and fragrant “alternative” varietal. It is well-suited to growing in moderate to warm climates and produces a delicious accompaniment to Mediterranean cuisine.

THE PLACE

Vineyards in Arroyo Seco are subject to strong afternoon winds and early morning fog. These cooling influences create one of the longest growing seasons in North America, yielding grapes with fully developed flavors and bright acidity.

The fruit for this Morgan release is sourced from the Mission Ranch vineyard in the Arroyo Seco AVA. Here daytime temperatures reach the mid to upper 80's, but are mitigated by fog and wind drawn south from Monterey Bay. The moderate days and cool evenings extend the growing season, resulting in fruit of superior flavor and balance.

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 grapes were hand-picked and whole cluster pressed to stainless steel tanks for a cool fermentation. This retained the natural acidity and ripe fruit flavors. After fermentation, the wine was barrel aged for five months in French oak, of which 11% was new.

The 2017 Albarino displays a beautiful straw color with aromas of lime blossom, honeydew, and guava. On the palate, these elements are joined by flavors of lemon and lime. This is a medium bodied white which is delicious as an aperitif, or for pairing with your favorite pasta, seafood, or grilled chicken dish.