



MORGAN

CRAFTING HIGHLANDS' HISTORY



2017 BOEKENOOGEN VINEYARD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	BOEKENOOGEN
<i>clones:</i>	115
<i>soils:</i>	ROCKY CHUALAR LOAM (GRANITIC)
<i>climate:</i>	COOL, REGION I+
<i>alcohol:</i>	14.4%
<i>acidity:</i>	6.4 G/L
<i>pH:</i>	3.67
<i>cooperage:</i>	11 MONTHS AGING IN FRENCH OAK; 66% NEW
<i>production:</i>	97 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 for the 2017 vintage.

The season 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. Manual punch downs produced a wine with supple texture and soft tannins. The wine was transferred to 66% new French oak barrels for malo-lactic fermentation and 11 months of aging.

On the nose are strawberry and rose petal, highlighted by sweet baking spices. Red and black fruit seamlessly transition from nose to palate. Balanced acidity and medium-weight tannins make this wine extremely food-friendly; perfect pairings would include duck confit, roast lamb, or a mushroom risotto.