



MORGAN

CRAFTING HIGHLANDS' HISTORY



2018 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 III (UCD)
<i>alcohol:</i>	13.5%
<i>acidity:</i>	7.7 G/L
<i>ph:</i>	3.16
<i>cooperage:</i>	BARREL AGED FOR 5 MONTHS, 10% NEW FRENCH OAK
<i>production:</i>	360 CASES
<i>retail price:</i>	\$22.00



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 vintage commenced with precipitation much below average, though reservoirs remained full through the season after a very wet 2017. January and February were warm, resulting in premature budbreak in select parcels, increasing worries of frost as nighttime temperatures dipped below freezing on February 23rd and 24th. Luckily, no harm was done, and the following months saw temperatures at, and often below, seasonal averages. 2018 was a classically cool growing season in Monterey- an epic year for Morgan's cool climate varietals.

THE WINE

The grapes were hand-picked and whole cluster pressed to stainless steel tanks for a cool fermentation. This retained the freshness and bright fruit flavors. After fermentation, the wine was barrel aged for five months in French oak, of which 10% was new.

The 2018 Albarino displays a beautiful straw color with aromas of key lime, citrus blossom, and passion fruit. 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 paired with your favorite fresh shellfish or pasta puttanesca.