



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2018 BOEKENOOGEN VINEYARD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	BOEKENOOGEN
<i>clones:</i>	P4, 113
<i>soils:</i>	ROCKY CHUALAR LOAM (GRANITIC)
<i>climate:</i>	COOL, REGION I+
<i>alcohol:</i>	14.3%
<i>acidity:</i>	7.2 G/L
<i>pH:</i>	3.36
<i>cooperage:</i>	11 MONTHS AGING IN FRENCH OAK; 40% NEW
<i>production:</i>	114 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 2018 vintage.

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 varieties.

### THE WINE

The grapes were completely destemmed after hand sorting. Native yeasts began the whole berry fermentation in open top tanks. Manual punch downs provided supple texture and soft tannins. The wine was transferred to a combination of medium and medium-plus toast French oak barrels, 40% new, for malo-lactic fermentation and 11 months of aging.

On the nose, raspberry hard candy and cola are highlighted by subtle rose petal. Red and black fruit seamlessly transition from nose to palate, supported by medium body and weightless tannins. A very food-friendly wine, perfect pairings would include duck confit, roast lamb, or a mushroom risotto.