



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2018 GI7 SYRAH

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	PARAISO, DOUBLE L, TONDRÉ, GRIVA, VENTANA
<i>soils:</i>	ARROYO SECO AND PLACENTIA LOAMS (GRANITIC)
<i>climate:</i>	COOL, REGION I TO II
<i>alcohol:</i>	14.5%
<i>acidity:</i>	6.0 G/L
<i>pH:</i>	3.65
<i>cooperage:</i>	10 MONTHS IN FRENCH OAK; 20% NEW
<i>retail price:</i>	\$25.00



### THE GRAPE

Morgan GI7 is a blend of 94% Syrah, 3% Grenache, and 3% Tempranillo from northern and central Monterey County. "GI7" is one of Monterey County's best known highways, linking several of our grape growing appellations.

### THE PLACE

This wine is sourced primarily from the Santa Lucia Highlands and Arroyo Seco Appellations of Monterey County. Cool to moderate daytime temperatures are mitigated by ocean breezes and cool nights - fostering acidity and balance. Here the fog burns off early, allowing ample sunshine to warm temperatures to the mid 80's during the summer and fall. The warm air draws cool winds from Monterey Bay in the late afternoon. By night time, temperatures cool to the mid 50's.

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 wine was fermented in open top tanks and received manual punch-downs. This enabled good extraction and structure development with pleasant tannins. After fermentation, the wine was transferred to French oak barrels. The 20% new oak gives the wine subtle spice and vanilla characters, without overpowering the elegant fruit profile.

This Rhone-style blend has a garnet color, highlighted with purple edges. Blackberry, white pepper, graphite, and hints of smoked meat jump out of the glass. The wine is medium-full bodied with fine grained tannins, offering a mouthful of crème de violette and black fruit. Its weight and balance make it a perfect pairing with anything off the grill.