



MORGAN

CRAFTING HIGHLANDS' HISTORY



2018 TEMPRANILLO

<i>appellation:</i>	ARROYO SECO
<i>vineyards:</i>	RIVERBANK
<i>blend:</i>	100% TEMPRANILLO
<i>soils:</i>	ARROYO SECO GRAVELLY SANDY LOAM
<i>climate:</i>	REGION II (UCD), COOL TO MODERATE
<i>alcohol:</i>	13.8%
<i>acidity:</i>	5.3 G/L
<i>ph:</i>	3.65
<i>cooperage:</i>	11 MONTHS IN 100% FRENCH OAK; 10% NEW
<i>production:</i>	195 CASES
<i>retail price:</i>	\$24.00

THE GRAPE

“Tempranillo is Spain’s answer to Cabernet Sauvignon; it is the variety that puts the spine in a high proportion of Spain’s most respected red wines.”

- Oxford Companion to Wine

THE PLACE

The Arroyo Seco appellation of Monterey County is cooled by the nearby Monterey Bay. Wind and fog moderate and extend the growing season, resulting in fruit of superior flavor and balance.

The fruit for this bottling is sourced from the Riverbank vineyard located in Arroyo Seco, where daytime temperatures reach the mid 80s. This vineyard is cooled by fog and wind drawn in from the cold waters of Monterey Bay.

THE WINE

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 grapes were hand sorted in the vineyard and again at the winery before being completely de-stemmed. Whole berries were fermented in small open-top tanks. Gentle punch downs provided for optimum extraction while maintaining an elegantly structured wine. The wine was aged for eleven months in 10% new French oak.

The 2018 Tempranillo has a beautiful garnet color with aromas of raspberry, dried fig, cocoa, and earth. On the palate it displays lingering flavors of red and black fruits, weightless tannins, and medium acid - delicious by itself or paired with full-flavored grilled meats and vegetables.

