



MORGAN

CRAFTING HIGHLANDS' HISTORY



2019 ALBARINO

<i>appellation:</i>	ARROYO SECO
<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>	13.2%
<i>acidity:</i>	6.8 G/L
<i>ph:</i>	3.25
<i>cooperage:</i>	BARREL AGED FOR 6 MONTHS, 11% NEW FRENCH AND HUNGARIAN OAK
<i>production:</i>	420 CASES
<i>retail price:</i>	\$22.00

PLACE

Albarino is a white grape traditionally grown in Spain and Portugal. In California, it has gained popularity as a refreshing, crisp, and fragrant wine. It is well-suited to growing in cool to moderate climates and produces a delicious accompaniment to Mediterranean cuisine.

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.

VINTAGE

The 2019 vintage commenced with bud break in late March, after a cold February and yearly precipitation 16% above average. Though the growing season started 10 days late, temperatures were slightly warmer than average from April on, helping the vines to catch up. A rain event in May gave the vines an extra drink, though also increasing mildew concerns. The warm temperatures and dry-farming in select parcels helped to achieve wines with great phenolic, acid, and flavor balance. Harvest commenced on September 9th and finished on October 21st, resulting in a compact yet high quality vintage.

WINE

The grapes were hand-picked and whole cluster pressed to stainless steel tanks for a cool fermentation, retaining freshness and bright fruit flavors. After fermentation, the wine was barrel aged for six months in French and Hungarian oak, of which 11% was new.

The 2019 Albarino displays a beautiful straw color with aromas of limeade, guava, and white peach, followed by hints of wet stone and eucalyptus. On the palate, these elements are joined by flavors of citrus and tropical fruits. This is a medium-light bodied white which is delicious as an aperitif or paired with your favorite fresh shellfish.

