



MORGAN

CRAFTING HIGHLANDS' HISTORY



2019 BOEKENOOGEN VINEYARD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	BOEKENOOGEN
<i>clones:</i>	115, 113
<i>soil:</i>	ROCKY CHUALAR LOAM (GRANITIC)
<i>climate:</i>	COOL, REGION I+ (UCD)
<i>alcohol:</i>	14.4%
<i>acidity:</i>	5.7 G/L
<i>pH:</i>	3.50
<i>cooperage:</i>	10 MONTHS AGING IN FRENCH OAK; 40% NEW
<i>production:</i>	119 CASES
<i>retail price:</i>	\$65.00

PLACE

Located in the well-drained foothills above the Salinas Valley, the Santa Lucia Highlands Appellation is California's most distinctive region for growing terroir-driven wines. Strong afternoon winds and coastal fog originating from nearby Monterey Bay flow through the AVA, resulting in one of the longest growing seasons in North America.

Beginning in 1997, John Boekenooogen transformed his family's historic ranch high in the Santa Lucia Mountains into one of the region's best-known estates. The high altitude Boekenooogen Vineyard is located on the northern end of the Santa Lucia Highlands, offering well-drained mountainside soils and exposure to cooling coastal air.

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 began ten days late, slightly warmer than average temperatures starting in April helped the vines catch up. A rain event in May gave the vines an extra drink, though also increasing mildew concerns. The warm temperatures helped to achieve wines with great phenolic, medium acid, and flavor balance.

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 ten months of aging.

On the nose, mulberry and smoked meat are highlighted by subtle savory spices. Dark fruits seamlessly transition from nose to palate with sweet baking spices, supported by a medium plus body and rich tannins. A very food-friendly wine, perfect pairings would include duck confit, roast lamb, or a mushroom risotto.