



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2019 GARYS' VINEYARD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	GARYS' VINEYARD
<i>clone:</i>	PISONI
<i>soil:</i>	ARROYO SECO SANDY LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.5%
<i>acidity:</i>	6.0 G/L
<i>ph:</i>	3.46
<i>cooperage:</i>	10 MONTHS IN FRENCH OAK; 50% NEW
<i>production:</i>	96 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.

Garys' Vineyard, located on a wide alluvial mesa in the heart of the Santa Lucia Highlands, is named after grape-growing partners Gary Pisoni and Gary Franscioni. Garys' Vineyard is known for spicy aromatics and rich berry flavors, and has subsequently gained reputation for producing some of California's most sought-after wines.

### 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, acid, and flavor balance.

### WINE

The grapes were completely destemmed after hand sorting, and fermented with native yeast 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 Burgundy barrels, 50% new, for malo-lactic fermentation and ten months of aging.

Dan Lee and Sam Smith have fashioned a rare pinot, demonstrating classic Garys' structure and elegance. The nose of red and black fruits, turned earth, and baking spices is echoed on the palate by flavors of cola spice, black tea, and sandalwood. This wine features a medium body framed by elegant tannins and medium acidity – an outstanding match for duck confit, lamb shank, or prime rib.