



MORGAN

CRAFTING HIGHLANDS' HISTORY



2021 ROSÉ OF GRENACHE

<i>appellation:</i>	ARROYO SECO
<i>vineyard:</i>	MISSION RANCH
<i>soil:</i>	ARROYO SECO GRAVELLY SANDY LOAM
<i>climate:</i>	COOL TO MODERATE, REGION III (UCD)
<i>varietal:</i>	100% GRENACHE
<i>alcohol:</i>	13.3%
<i>acidity:</i>	6.8 G/L
<i>pH:</i>	3.18
<i>cooperage:</i>	FERMENTED IN STAINLESS AND AGED IN NEUTRAL OAK AND STAINLESS FOR FOUR MONTHS.
<i>production:</i>	524 CASES
<i>retail price:</i>	\$24.00



PLACE

Located on the west side of the Salinas Valley, the Arroyo Seco Appellation is uniquely characterized by an ancient riverbed (arroyo seco means 'dry river') surrounded by alluvial benchlands. Well-drained, stone-laden soil and cool coastal influence from nearby Monterey Bay yield grapes with concentrated flavor and balanced acidity.

VINTAGE

The 2021 growing season commenced with budbreak in mid-March after a cold, dry winter. Very windy conditions during flowering led to below average fruit set. Classically cool Monterey temperatures continued throughout the growing season, punctuated by brief heat waves that moved ripening along. Harvest began on September 7th and concluded abruptly in late October preceding a rain event, resulting in clean and perfectly ripe fruit. The '21 vintage is characterized by moderate alcohol, healthy acidity, and structure making for cellar-worthy wine.

WINE

Our Rosé of Grenache is produced using fruit dedicated solely to rosé production, picked at lower sugar and higher acids. The grapes were destemmed and left to macerate for one hour, then pressed. Its clean fermentation yielded a wine with bright fruit flavors and refreshing acidity, making it light and approachable.

Rosé is one of our favorite summer releases. Lively aromas of watermelon, bubblegum, and grapefruit blossom are followed by flavors of ruby grapefruit and strawberry. Dry and medium bodied, this wine is incredibly versatile – try it chilled for a patio lunch with caprese salad and salmon tartare.