

MONTEREY



MORGAN

## 2020 Sauvignon Blanc



### PLACE

Located on the west side of the Salinas Valley, Arroyo Seco (meaning 'dry river') is uniquely characterized by an ancient riverbed 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.

This bottling is sourced from various vineyards in Monterey County's Arroyo Seco Appellation. Drawing from sites on the cool, northern end of the AVA provides bright acidity and grassy characters, which are complemented by citrus and tropical flavors from the warmer vineyards to the south.

### VINTAGE

Plentiful rainfall in the winter and spring months contributed to good growth conditions and bud break early in the 2020 season. Cold and windy conditions during bloom in late May moderately reduced crop sizes. Summer saw typical weather with warmer weeks as harvest approached. Vine and cluster health were excellent, with high-quality, clean fruit.

### WINE

The juice was tank fermented to preserve bright fruit flavors. Following fermentation, the wine was transferred to 13% new French oak barrels for five months of aging.

The 2020 Sauvignon Blanc features aromas of grapefruit, gooseberry, and guava. Flavors of passion fruit and citrus are lively and refreshing. The small touch of oak accents the bright acidity by adding elegant texture. An incredibly food-versatile wine, it's a natural match for shellfish, seafood, and lighter summer fare.

<b>APPELLATION:</b>	Arroyo Seco		
<b>VINEYARD:</b>	Cedar Lane, Ranch Ten, Mesa Del Rio, Riverbank		
<b>CLONES:</b>	71% Musqué, 29% Clone 1		
<b>SOIL:</b>	Sandy & Shaly Loam		
<b>CLIMATE:</b>	Cool to Warm, Region II to III (UCD)		
<b>COOPERAGE:</b>	5 months in French Oak, 13% new		
<b>ALCOHOL:</b>	13.5%	<b>pH:</b>	3.21
<b>ACIDITY:</b>	6.9 g/l	<b>RETAIL PRICE:</b>	\$20. <sup>00</sup>