



MORGAN

2021 G17 Syrah



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. This unique combination of abundant sunshine and truly cool climate creates wine with intense flavors and balanced acidity.

The name "G17" refers to one of Monterey County's best known routes, linking several of our grape-growing appellations.

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.

WINE

The wine was fermented in open top tanks and received daily punch-downs. This enabled optimal extraction and structure development, while maintaining elegant tannins. After fermentation, the wine was transferred to French oak barrels. The 20% new oak gives the wine subtle spice and vanilla characters, without overpowering the elegant fruit profile.

This Rhone-style blend has a garnet color highlighted with purple edges. Aromas of brambly black fruit, raspberry hard candy, and hints of savory spice jump out of the glass. The wine is medium-plus bodied with crisp acidity, offering flavors of purple fruits and smoked meat. Its weight and balance make it a perfect pairing with anything off the grill.

APPELLATION:	Santa Lucia Highlands
VINEYARDS:	Paraiso, Double L, Rodnick, Mission
BLEND:	86% Syrah, 8% Mourvèdre, and 6% Grenache
SOILS:	Arroyo Seco and Placentia Loams (Granitic)
CLIMATE:	Cool, Region I to II (UCD)
COOPERAGE:	10 months in French Oak, 20% new

ALCOHOL: 14.3%
ACIDITY: 6.1 g/l

pH: 3.65
RETAIL PRICE: \$27.00