

MONTEREY



MORGAN

## 2021 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

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

The juice was tank fermented to preserve bright fruit flavors. Following fermentation, the wine was transferred to 8% new French oak barrels for five months of aging.

The 2021 Sauvignon Blanc features aromas of key lime, tarragon, and fresh cut grass. Flavors of grapefruit and limeade 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, Riverbank, Zabala		
<b>CLONES:</b>	Musqué, Clone 1		
<b>SOIL:</b>	Sandy & Shaly Loam		
<b>CLIMATE:</b>	Cool to Moderate, Region I to III (UCD)		
<b>COOPERAGE:</b>	5 months in Stainless Steel & French Oak, 8% new		
<b>ALCOHOL:</b>	13.2%	<b>pH:</b>	3.26
<b>ACIDITY:</b>	6.9 g/l	<b>RETAIL PRICE:</b>	\$20. <sup>00</sup>