



# MORGAN

## 2021 Albarino



### PLACE

The fruit for this Morgan release is sourced from the Mission Ranch vineyard in the Arroyo Seco appellation. 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.

### 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

Traditionally grown in Spain and Portugal, albarino has been gaining in popularity in California as a refreshing, crisp, and fragrant “alternative” varietal.

The grapes were hand-picked and whole cluster pressed to stainless steel tanks for a cool fermentation, retaining freshness and bright fruit flavors. After fermentation, the wine was barrel aged for five months in French oak, of which 13% was new.

The 2021 Albarino displays a beautiful straw color with aromas of pineapple followed by hints of banana and mango blossom. On the palate, these elements are joined by flavors of key lime and white peach. This is a medium-light bodied white that’s delicious as an aperitif or paired with your favorite fresh shellfish.

<b>APPELLATION:</b>	Arroyo Seco		
<b>VINEYARD:</b>	Mission Ranch		
<b>SOIL:</b>	Arroyo Seco Gravelly Sandy Loam		
<b>CLIMATE:</b>	Cool to Moderate, Region I to III (UCD)		
<b>COOPERAGE:</b>	5 months in French Oak, 13% new		
<b>ALCOHOL:</b>	13.0%	<b>PRODUCTION:</b>	196
<b>ACIDITY:</b>	7.0 g/l	<b>RETAIL PRICE:</b>	\$24. <sup>00</sup>
<b>pH:</b>	3.23		