

ARROYO SECO



MORGAN

2022 Rosé of Grenache



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 2022 growing season commenced in early March, after a dry winter and freezing temperatures just before budbreak. Cool and windy weather throughout flowering, paired with drought conditions, led to reduced cluster counts across the region. Above average summer temperatures and decreased marine layer, along with a heatwave Labor Day Weekend, compelled an early, concentrated harvest that concluded by mid October. The vintage will be clean, fruit-driven, and fairly opulent – wines that truly tell a story.

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 white peach, ruby grapefruit, bubblegum, and orange blossom are followed by flavors of nectarine and honeydew. Dry and light bodied, this wine is incredibly versatile – try it chilled for a patio lunch with caprese salad and salmon tartare.

APPELLATION:	Arroyo Seco
VINEYARD:	Mission Ranch
SOIL:	Arroyo Seco Gravelly Sandy Loam
CLIMATE:	Cool to Moderate, Region II (UCD)
COOPERAGE:	Fermented in stainless; and aged in neutral oak and stainless for four months.

ALCOHOL:	12.9%
ACIDITY:	7.5 g/l
pH:	3.10

PRODUCTION:	298 cases
RETAIL PRICE:	\$24. ⁰⁰