



MORGAN

2022 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 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

The juice was tank fermented to preserve bright fruit flavors. Following fermentation, the wine was transferred to 9% new French and Hungarian oak barrels for seven months of aging.

The 2022 Sauvignon Blanc features aromas of guava, lime zest, and fresh cut grass. Flavors of grapefruit and sweet herbs 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.

APPELLATION:	Arroyo Seco		
VINEYARD:	Cedar Lane, Ranch Ten, Riverbank, Zabala		
CLONES:	Musqué, Clone 1		
SOIL:	Sandy & Shaly Loam		
CLIMATE:	Cool to Moderate, Region I to III (UCD)		
COOPERAGE:	Aged 7 months in 9% new French & Hungarian oak		
ALCOHOL:	13.5%	pH:	3.14
ACIDITY:	7.2 g/l	RETAIL PRICE:	\$22. ⁰⁰