

ARROYO SECO



MORGAN

2023 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 2023 season began with a classically cold and legendarily wet winter and spring (40% above average rainfall in Monterey County) which delayed bud break, bloom, and fruit set. Healthy crop loads and canopies developed through the summer, necessitating extra hedging to manage shade amid relatively high mildew pressure. Harvest began on September 21st, and concluded on November 8th after nearly two months of beautiful weather. Perhaps the coldest and wettest season since 2011, the resulting wines are fresh and aromatic, with bright acidity, moderate alcohol, and elegant texture.

WINE

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

The 2023 Sauvignon Blanc features aromas of bell pepper, lime blossom, tarragon, and spice. Flavors of citrus pith, peach, and grapefruit 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 5 months in 8% new French & Hungarian oak		
ALCOHOL:	13.5%	pH:	3.23
ACIDITY:	7.62 g/l	RETAIL PRICE:	\$23. ⁰⁰