MONTEREY

MORGAN

2022 Cotes du Crow's

PLACE

The Monterey appellation is the largest in Monterey County, and encompasses a broad range of viticulture microclimates influenced by proximity to Monterey Bay. The deep, cold waters of one of the world's largest submarine canyons act as the AVA's natural air conditioning, generating strong afternoon breezes and evening fog. Abundant sunshine and cool evenings extend the growing season, resulting in fruit of superior flavor and balance.

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 the end of September.

WINE

Cotes du Crow's is a unique blend of the noble, predominant red varietals of France's southern Rhône Valley: Grenache, Mourvèdre, and Syrah. A small amount of tempranillo is included, whose earthy, meaty spice and dark fruit beautifully complement the other varietals.

Fermented in open top tanks with manual punch-downs, enabling good extraction and structure development with pleasant tannins. After fermentation, the wine was transferred to French oak barrels, giving subtle toasty spice characters without overpowering the elegant fruit profile.

This Rhône-style blend has a rich ruby color, highlighted by purple edges. Notes of raspberry, pepper, and dried cranberry jump out of the glass. The wine is full bodied with soft tannins, offering flavors of plum, dried herbs and blackberry. Its weight and balance make it a perfect pairing with grilled pork chops.

APPELLATION:	Monterey
VINEYARDS:	Cedar Lane, Zabala, Allan, Rodnick, Riverbank
BLEND:	66% Grenache, 16% Mourvèdre, 14% Syrah, 4% Tempranillo
SOIL:	Sandy & Shaly Loam
CLIMATE:	Cool to Warm, Region II to III (UCD)
COOPERAGE:	10 months in French Oak, 15% New

ALCOHOL:	14.0%	pH:	3.75
ACIDITY:	5.10 g/l	RETAIL PRICE:	$22.00

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