ARROYO SECO

MORGAN

2025 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 2025 season opened with windy conditions during flowering, leading to below-average fruit set across the region. A temperate summer brought cooler-than-average days and warmer-than-usual nights, moderating ripening. Harvest began in mid-September – later than recent vintages, though historically on pace for the region. A mid-harvest rain event raised early concerns, but fair weather followed and fruit remained unaffected, with harvest concluding in October.

WINE

The juice was tank fermented to preserve bright fruit flavors. Following fermentation, the wine was transferred to 7% new French oak barrels for five months of aging.

The 2025 Sauvignon Blanc features aromas of grapefruit, freshly cut grass, and tropical fruit. Flavors of citrus and stone fruit are lively and refreshing. A small touch of oak accents the bright acidity by adding elegant texture. This incredibly food-versatile wine is a natural match for shellfish, seafood, and lighter summer fare.

APPELLATION:	Arroyo Seco
VINEYARDS:	Cedar Lane, Force Canyon, Riverbank, Zabala
CLONE:	Musqué
SOIL:	Sandy & Shaly Loam
CLIMATE:	Cool to Moderate, Region I to III (UCD)
COOPERAGE:	Aged 5 months in 7% new French Oak

ALCOHOL:	13.5%	pH:	3.09
ACIDITY:	6.90 g/l	RETAIL PRICE:	$25.00

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