

MONTEREY



MORGAN

2020 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

Plentiful rainfall in the winter and spring months contributed to good growth conditions and bud break early in the 2020 season. Cold and windy conditions during bloom in late May moderately reduced crop sizes. Summer saw typical weather with warmer weeks as harvest approached. Vine and cluster health were excellent, with high-quality, clean fruit.

WINE

Cotes du Crow's is a unique blend of the two noble, predominant red varietals of France's southern Rhône Valley: grenache and syrah. Small amounts of mourvèdre and tempranillo are included, whose earthy, meaty spice and dark fruit are beautiful complements to the grenache and syrah.

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 spice and vanilla characters without overpowering the elegant fruit profile.

This Rhône-style blend has a rich ruby color, highlighted by purple edges. Notes of boysenberry, bramble, and tobacco jump out of the glass. The wine is full bodied with rich tannins, offering flavors of black fruits, damp earth, and chocolate covered cherry. Its weight and balance make it a perfect pairing for anything off the grill.

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| APPELLATION: | Monterey |
| VINEYARD: | Griva, Cedar Lane, Ventana, Riverbank, Mission, Zabala |
| BLEND: | 58% Grenache, 35% Syrah, 4% Mourvèdre, 3% Tempranillo |
| SOIL: | Sandy & Shaly Loam |
| CLIMATE: | Cool to Warm, Region II to III (UCD) |
| COOPERAGE: | 10 months in 100% French Oak, 12% New |

ALCOHOL: 14.3%
ACIDITY: 5.9 g/l

pH: 3.55
RETAIL PRICE: \$22.00