



# MORGAN

## 2021 Rosella's Vineyard Pinot Noir



### PLACE

Located in the well-drained foothills above the Salinas Valley, the Santa Lucia Highlands Appellation is California's most distinctive region for growing terroir-driven wines. Strong afternoon winds and coastal fog originating from nearby Monterey Bay flow through the AVA, resulting in one of the longest growing seasons in North America.

Planted by Gary and Rosella Francioni in 1996, Rosella's Vineyard is one of the most renowned estates in the appellation. The vineyard benefits from eastern exposure, strong marine influence, and sandy loam soil that allows good drainage; encouraging deep vine roots. This famed terroir produces wine with expressive aromatics and supple texture on the palate.

### VINTAGE

The 2021 growing season commenced with budbreak in mid-March after a cold, dry winter. Very windy conditions during flowering led to below average fruit set. Classically cool Monterey temperatures continued throughout the growing season, punctuated by brief heat waves that moved ripening along. Harvest began on September 7th and concluded abruptly in late October preceding a rain event, resulting in clean and perfectly ripe fruit.

### WINE

The grapes were completely destemmed after hand sorting, and fermented with native yeast in open top tanks. After fermentation, the wine was transferred to 40% new Burgundy barrels, for malo-lactic fermentation and 11 months of aging.

Deep and concentrated with a medium garnet color, this limited production pinot noir showcases characters of black cherry, cinnamon, and forest floor. Flavors of red and black fruits, baking spices, and sandalwood make it a perfect match for rib roast, lamb chops, or just about anything off the grill.

<b>APPELLATION:</b>	Santa Lucia Highlands
<b>VINEYARD:</b>	Rosella's
<b>CLONE:</b>	Pisoni
<b>SOIL:</b>	Arroyo Seco Sandy Loam (Granitic)
<b>CLIMATE:</b>	Very Cool, Region I (UCD)
<b>COOPERAGE:</b>	11 months in French Oak, 40% new

<b>ALCOHOL:</b>	14.2%	<b>PRODUCTION:</b>	97 cases
<b>ACIDITY:</b>	6.1 g/l	<b>RETAIL PRICE:</b>	\$75. <sup>00</sup>
<b>pH:</b>	3.42		