MORGAN

2023 Albarino

PLACE

The fruit for this Morgan release is sourced from the Mission Ranch vineyard in the Arroyo Seco appellation. 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.

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

Traditionally grown in Spain and Portugal, albarino has been gaining popularity in California as a refreshing, crisp, and fragrant "alternative" varietal.

The grapes were hand-picked and whole cluster pressed to stainless steel tanks for a cool fermentation, retaining freshness and bright fruit flavors. After fermentation, the wine was barrel aged for five months in French oak, of which 12.5% was new.

The 2023 Albarino displays a beautiful straw color with aromas of honeydew and Meyer lemon. On the palate, these elements are joined by flavors of melon, key lime, and fruit blossom. This is a medium-light bodied white that's delicious as an aperitif or paired with your favorite shellfish.

APPELLATION:	Arroyo Seco
VINEYARD:	Mission Ranch
SOIL:	Arroyo Seco Gravelly Sandy Loam
CLIMATE:	Cool to Moderate, Region II to III (UCD)
COOPERAGE:	5 months in French Oak, 12.5% new

ALCOHOL:	13.5%	PRODUCTION:	195 cases
ACIDITY:	7.80 g/l	RETAIL PRICE:	$26.^{00}
pH:	3.17		