



MORGAN

2021 Garys' 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.

Garys' Vineyard, located on a wide alluvial mesa in the heart of the Santa Lucia Highlands, is named after grape-growing partners Gary Pisoni and Gary Francioni. Garys' Vineyard is known for spicy aromatics and rich berry flavors, and has subsequently gained reputation for producing some of California's most sought-after wines.

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 hand picked and sorted in the vineyard, then sorted a second time at the winery. After fermentation, the wine was transferred into 50% new French oak for 11 months of aging.

The 2021 Garys' Pinot Noir is rich yet energetic. Aromas of black plum, smoked meat, and sassafrass are supported on the palate by dark fruits and toasty oak. This wine features a medium body with elegant tannins — an exquisite match for duck confit or prime rib.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Garys'
CLONE:	Pisoni
SOIL:	Arroyo Seco Sandy Loam (Granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	11 months in French Oak, 50% new

ALCOHOL:	13.5%
ACIDITY:	6.2 g/l
pH:	3.47

PRODUCTION:	99 cases
RETAIL PRICE:	\$75. ⁰⁰