



MORGAN

CRAFTING HIGHLANDS' HISTORY



2019 COTES DU CROW'S

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	SCHEID, GRIVA, CEDAR LANE, VENTANA, RIVERBANK, MISSION
<i>blend:</i>	62% GRENACHE, 29% SYRAH, 5% TEMPRANILLO, 4% CINSULT
<i>soils:</i>	SANDY & SHALY LOAM
<i>climate:</i>	COOL TO WARM, REGION II TO III (UCD)
<i>alcohol:</i>	14.2%
<i>acidity:</i>	5.6 G/L
<i>ph:</i>	3.47
<i>cooperage:</i>	10 MONTHS IN FRENCH OAK; 7% NEW
<i>retail price:</i>	\$22.00



PLACE

Cotes du Crow's is a unique blend of the two noble, predominant red varieties of France's southern Rhone Valley: grenache and syrah. Small amounts of tempranillo and cinsault are included – the earthy spice of tempranillo and soft bouquet of cinsault are beautiful complements to the grenache and syrah.

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

The 2019 vintage commenced with bud break in late March, after a cold February and yearly precipitation 16% above average. Though the growing season began ten days late, slightly warmer than average temperatures starting in April helped the vines catch up. A rain event in May gave the vines an extra drink, though also increasing mildew concerns. The warm temperatures helped to achieve wines with great phenolic, acid, and flavor balance.

WINE

The wine was fermented in open top tanks and received manual punch-downs. This enabled good extraction and structure development with pleasant tannins. After fermentation, the wine was transferred to French oak barrels (seven percent new), giving subtle spice and vanilla characters without overpowering the elegant fruit profile.

This Rhone-style blend has a rich ruby color, highlighted by purple edges. Raspberry jam and sweet herbs jump out of the glass. The wine is medium-full bodied with soft tannins, offering flavors of strawberry hard candy and fresh plum. Its weight and balance make it a perfect pairing for anything off the grill.