



MORGAN

CRAFTING HIGHLANDS' HISTORY



2019 ROSELLA'S VINEYARD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	ROSELLA'S
<i>clone:</i>	PISONI
<i>soil:</i>	ARROYO SECO SANDY LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.5%
<i>acidity:</i>	5.9 G/L
<i>pb:</i>	3.40
<i>cooperage:</i>	10 MONTHS IN FRENCH OAK; 40% NEW
<i>production:</i>	96 CASES
<i>retail price:</i>	\$70.00

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 smooth suppleness in the palate.

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, medium plus acid, and elegant tannins.

WINE

The grapes were completely destemmed after hand sorting, and fermented with native yeast in open top tanks. Manual punch downs provided supple texture and soft tannins. The wine was transferred to a combination of medium and medium-plus toast Burgundy barrels, 40% new, for malo-lactic fermentation and ten months of aging.

Deep and concentrated with a medium garnet color, this limited production pinot noir showcases characters of strawberry, pomegranate, and cinnamon. Bright red fruits and snappy acidity suggest this wine will age very well. The '19 Rosella's Pinot Noir will prove a perfect match for rib roast, lamb chops, or just about anything off the grill.