



MORGAN

2020 Tempranillo



PLACE

Located on the west side of the Salinas Valley, the Arroyo Seco appellation is uniquely characterized by an ancient riverbed (arroyo seco means ‘dry river’) 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

Plentiful rainfall in the winter and spring months contributed to good growth conditions and bud break early in the 2020 season. Cold and windy conditions during bloom in late May moderately reduced crop sizes. Summer saw typical weather with warmer weeks as harvest approached. Vine and cluster health were excellent, with high-quality, clean fruit.

WINE

The grapes were hand sorted in the vineyard and again at the winery before being completely destemmed. Whole berries were fermented in small open-top tanks. Gentle punch-downs provided for optimum extraction, while maintaining an elegantly structured wine. The wine was aged for ten months in 25% new French oak.

The 2020 Tempranillo has a beautiful garnet color with aromas of black cherry, boysenberry, and toasted vanilla. On the palate it displays lingering flavors of smoked meat, leather, and mocha. This wine features a full body, sweet tannins, and medium acidity — delicious by itself or paired with full-flavored grilled meats and aged cheeses.

APPELLATION:	Arroyo Seco	PRODUCTION:	188 cases
VINEYARD:	Riverbank	RETAIL PRICE:	\$25. ⁰⁰
SOIL:	Arroyo Seco Gravelly Sandy Loam		
CLIMATE:	Cool to Moderate, Region II (UCD)		
COOPERAGE:	10 months in 100% French Oak, 25% New		
ALCOHOL:	14.1%		
ACIDITY:	5.6 g/l		
pH:	3.68		