

ARROYO SECO



MORGAN

2021 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

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 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 20% new French oak.

The 2021 Tempranillo has a beautiful garnet color with aromas of lingonberry, blackberry, pepper, and damp earth. On the palate it displays lingering flavors of red and black fruits, bay laurel, and bramble. This wine features a medium body, elegant chalky tannins, and medium acidity — delicious by itself or paired with savory grilled meats and aged cheeses.

APPELLATION:	Arroyo Seco
VINEYARD:	Riverbank
SOIL:	Arroyo Seco Gravelly Sandy Loam
CLIMATE:	Cool to Moderate, Region II (UCD)
COOPERAGE:	10 months in 100% French Oak, 20% New

ALCOHOL:	13.4%
ACIDITY:	5.6 g/l
pH:	3.57

PRODUCTION:	190 cases
RETAIL PRICE:	\$27. ⁰⁰