

ARROYO SECO



MORGAN

2022 Albarino



PLACE

The fruit for this Morgan release is sourced from the Mission Ranch vineyard in the Arroyo Seco appellation. Located on the west side of the Salinas Valley, Arroyo Seco (meaning 'dry river') is uniquely characterized by an ancient riverbed 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 2022 growing season commenced in early March, after a dry winter and freezing temperatures just before budbreak. Cool and windy weather throughout flowering, paired with drought conditions, led to reduced cluster counts across the region. Above average summer temperatures and decreased marine layer, along with a heatwave Labor Day Weekend, compelled an early, concentrated harvest that concluded by mid October. The vintage will be clean, fruit-driven, and fairly opulent – wines that truly tell a story.

WINE

Traditionally grown in Spain and Portugal, albarino has been gaining popularity in California as a refreshing, crisp, and fragrant "alternative" varietal.

The grapes were hand-picked and whole cluster pressed to stainless steel tanks for a cool fermentation, retaining freshness and bright fruit flavors. After fermentation, the wine was barrel aged for four months in French oak, of which 12% was new.

The 2022 Albarino displays a beautiful straw color with aromas of white peach, honeysuckle, and banana. On the palate, these elements are joined by flavors of meyer lemon and underripe pineapple. This is a medium-light bodied white that's delicious as an aperitif or paired with your favorite shellfish.

APPELLATION:	Arroyo Seco
VINEYARD:	Mission Ranch
SOIL:	Arroyo Seco Gravelly Sandy Loam
CLIMATE:	Cool to Moderate, Region II to III (UCD)
COOPERAGE:	4 months in French Oak, 12% new

ALCOHOL:	13.4%	PRODUCTION:	288 cases
ACIDITY:	9.0 g/l	RETAIL PRICE:	\$24. ⁰⁰
pH:	3.04		