

MONTEREY



# MORGAN

## 2021 Cotes du Crow's



### PLACE

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 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

Cotes du Crow's is a unique blend of the two noble, predominant red varieties of France's southern Rhône Valley: grenache and syrah. Small amounts of mourvèdre and tempranillo are included, whose earthy, meaty spice and dark fruit are beautiful complements to the grenache and syrah.

Fermented in open top tanks with manual punch-downs, enabling good extraction and structure development with pleasant tannins. After fermentation, the wine was transferred to French oak barrels, giving subtle toasty spice characters without overpowering the elegant fruit profile.

This Rhône-style blend has a rich ruby color, highlighted by purple edges. Notes of boysenberry, red currant, and dried oregano jump out of the glass. The wine is full bodied with soft tannins, offering flavors of ripe red fruit, chocolate, and cherry. Its weight and balance make it a perfect pairing for anything off the grill.

<b>APPELLATION:</b>	Monterey
<b>VINEYARD:</b>	Mission, Cedar Lane, Zabala, Ventana, Rodnick, Riverbank
<b>BLEND:</b>	63% Grenache, 27% Syrah, 6% Mourvèdre, 4% Tempranillo
<b>SOIL:</b>	Sandy & Shaly Loam
<b>CLIMATE:</b>	Cool to Warm, Region II to III (UCD)
<b>COOPERAGE:</b>	10 months in French Oak, 15% New

**ALCOHOL:** 14.2%  
**ACIDITY:** 5.8 g/l

**pH:** 3.52  
**RETAIL PRICE:** \$22.00