



MORGAN

2022 G17 Syrah



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. This unique combination of abundant sunshine and truly cool climate creates wine with intense flavors and balanced acidity.

The name "G17" refers to one of Monterey County's best known routes, linking several of our grape-growing appellations.

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

The wine was fermented in open top tanks and received daily punch-downs. This enabled optimal extraction and structure development, while maintaining elegant tannins. After fermentation, the wine was transferred to French oak barrels. The 21% new oak gives the wine subtle spice and vanilla characters, without overpowering the elegant fruit profile.

This Rhone-style blend has a garnet color with purple edges. Aromas of blueberry pie, blackberry, and hints of licorice jump out of the glass. The wine is medium-plus bodied with crisp acidity, offering flavors of black plum and clove. Its weight and balance make it a perfect pairing with anything off the grill.

APPELLATION:	Santa Lucia Highlands
VINEYARDS:	Paraiso, Double L, Rodnick, Mission
BLEND:	90% Syrah, 6% Mourvèdre, and 4% Grenache
SOILS:	Arroyo Seco and Placentia Loams (Granitic)
CLIMATE:	Cool, Region I to II (UCD)
COOPERAGE:	9 months in French Oak, 21% new

ALCOHOL: 14.1%

pH: 3.76

ACIDITY: 5.9 g/l

RETAIL PRICE: \$27.⁰⁰