



# MORGAN

## 2023 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 2023 season began with a classically cold and legendarily wet winter and spring which delayed bud break, bloom, and fruit set. Healthy crop loads and canopies developed through the summer, necessitating extra hedging to manage shade amid relatively high mildew pressure. Harvest began on September 21st, and concluded on November 8th after nearly two months of beautiful weather. Perhaps the coldest and wettest season since 2011, the resulting wines are fresh and aromatic, with bright acidity, moderate alcohol, and elegant texture.

### 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 22% 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, peppercorn, and hints of licorice jump out of the glass. The wine is medium-plus bodied with crisp acidity, offering flavors of black plum and thyme. Its weight and balance make it a perfect pairing with anything off the grill.

<b>APPELLATION:</b>	Santa Lucia Highlands
<b>VINEYARDS:</b>	Paraiso, Double L, Rodnick, Mission
<b>BLEND:</b>	86% Syrah, 10% Grenache, 4% Mourvèdre
<b>SOILS:</b>	Arroyo Seco and Placentia Loams (Granitic)
<b>CLIMATE:</b>	Cool, Region I to II (UCD)
<b>COOPERAGE:</b>	9 months in French Oak, 22% new

<b>ALCOHOL:</b>	14.1%	<b>pH:</b>	3.74
<b>ACIDITY:</b>	5.8 g/l	<b>RETAIL PRICE:</b>	\$28.00