

# ARROYO SECO



## MORGAN

### 2024 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 2024 growing season began with a wet winter that transitioned into a cool and windy spring. These conditions, particularly during May flowering, led to below-average fruit set and ultimately yields down approximately 10% from average. Summer brought abundant sunshine and less coastal fog than usual, yet moderate temperatures allowed ripening to progress uniformly. Though predictions pointed to an early start, extended hang times resulted in a classically timed mid-September harvest that proceeded at a steady pace through mid-October.

#### 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 five months in French oak, of which 8% was new.

The 2024 Albarino displays a beautiful straw color with aromas of honeydew, key lime, and orange blossom. On the palate, these elements are joined by flavors of peach, meyer lemon, and tangerine. This is a medium-light bodied white that's delicious with grilled veggies or your favorite shellfish.

<b>APPELLATION:</b>	Arroyo Seco	<b>PRODUCTION:</b>	597 cases
<b>VINEYARD:</b>	Mission Ranch	<b>RETAIL PRICE:</b>	\$30. <sup>00</sup>
<b>SOIL:</b>	Arroyo Seco Gravelly Sandy Loam		
<b>CLIMATE:</b>	Cool to Moderate, Region II to III (UCD)		
<b>COOPERAGE:</b>	5 months in French Oak, 8% new		
<b>ALCOHOL:</b>	13.0%		
<b>ACIDITY:</b>	6.90 g/l		
<b>pH:</b>	3.10		