

# MORROWS

## SANTA LUCIA HIGHLANDS

PINOT NOIR / SARMENTO VINEYARD / 2019



Morrows honors the influence of both land and sea on this unique appellation and its wines. The name denotes the promise of coming days, as well as an ancient Scottish sea god—our nod to the marine influence that is key to the pure varietal character and fruit intensity of the region's wines. The label represents the meeting of earth and ocean, and the significance of both, in this exceptional, single-vineyard Pinot Noir from the acclaimed Santa Lucia Highlands AVA.

### THE SANTA LUCIA HIGHLANDS AVA

Tucked against the Santa Lucia Mountains south of Monterey Bay, the Santa Lucia Highlands AVA is the source of some of America's most renowned single-vineyard Pinot Noirs and Chardonnays. The region enjoys a long growing season and abundant sunshine, but cools each afternoon thanks to one of the world's largest submarine canyons just off Monterey Bay. This expanse of cold, deep-sea water pushes fog and wind into the Bay each day, which then pours into the Highlands, tempering the warm, sunny growing conditions. This cycle allows the grapes to ripen gradually but fully, resulting in small berries with deeply concentrated flavors, and wines that are generous and silky, yet retain a vibrancy.

### THE VINEYARD

The grapes for this Pinot Noir are sourced from Sarmento Vineyard, named for one of the original Spanish land grant families who owned the property for generations. The sustainably farmed vines are planted high on the southeast-facing terraces of the Santa Lucia Mountains and overlook the Salinas River Valley. These 22-year-old vines are grafted to two Pinot Noir clones: Pommard, known for its intense fruit and spice characteristics and 115, which adds perfume and structure.

### WINEMAKING

Our winemaker, cool-climate Chardonnay and Pinot Noir expert Derek Rohlffs, takes a minimalist approach with grapes from the Santa Lucia Highlands in order to allow this cool-climate, Central Coast terroir to shine through. The grapes were harvested in mid-September and after fermentation, underwent complete malolactic conversion on the lees with no battonage to respect the berry fruit flavors. The wine then aged 10 months in a combination of used French and Hungarian oak.

### WINEMAKER NOTES

A finely textured Pinot Noir that balances bright fruit and mineral acidity. Aromatically, this wine is red fruit-driven, with hints of spiced cherries, blackberries, mocha, lavender, iron, and black tea adding complexity. On the palate, the wine is full of bright ripe cherry, raspberry and dried rose flavors complemented by silken tannins, then finishes with a delightfully refreshing acidity and blood orange flavors. This well-balanced wine pairs with a gamut of foods, from salmon, tuna, roast chicken or pork, to wild mushrooms or beef Wellington.

COMPOSITION: 100% Pinot Noir

ALCOHOL: 13%    pH: 3.59    TA: 0.53g/100ml

AGING: 10 months equal parts French and Hungarian used oak barrels

RELEASE DATE: June 2021    Cases: 498

©2021 Morrows Vineyard