

MORGAN MORGAN MONTEREY SAUVIGNON BLANC

MONTEREY • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

Located on the west side of the Salinas Valley, Arroyo Seco (meaning 'dry river') is uniquely characterized by an ancient riverbed surrounded by alluvial bench lands.

Wine Making

The 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.

Food Suggestions

Pairs well with shellfish, seafood, and lighter summer fare.

TASTING NOTES

This Sauvignon Blanc features aromas of key lime, tarragon, and fresh cut grass. Flavors of grapefruit and limeade are lively and refreshing. The small touch of oak accents the bright acidity by adding elegant texture.

Sauvignon Blanc grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Certified-Organic
- ABV%: 13.2
- Class: White

WWW.MORGANWINERY.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirts

