

MORGAN

MORGAN MONTEREY SAUVIGNON BLANC

MONTEREY • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

Morgan Winery was founded in 1982 and is known for crafting expressive wines that highlight Monterey County's cool maritime climate. The region's proximity to Monterey Bay allows grapes to ripen slowly while retaining natural acidity. The Sauvignon Blanc reflects this coastal freshness with vibrant aromatics and clean structure.

Wine Making

Sauvignon Blanc grapes are harvested early to preserve acidity and aromatic freshness. Fermentation occurs in temperature-controlled stainless steel tanks to maintain bright fruit character. The wine typically avoids heavy oak influence, emphasizing clarity and vibrancy. The coastal climate of Monterey County contributes to balanced ripeness and crisp structure.

Food Suggestions

This Sauvignon Blanc pairs beautifully with oysters, grilled shrimp, and fresh seafood dishes. It also complements goat cheese, salads, and herb-driven cuisine. An excellent by-the-glass option for seafood restaurants and summer menus.

TASTING NOTES

The 2024 Sauvignon Blanc opens with aromas of grapefruit, lime, and green apple accented by subtle herbal notes and citrus blossom. On the palate, it is crisp and refreshing with bright citrus and tropical fruit flavors. Vibrant acidity gives the wine energy and precision. Hints of melon and mineral notes add complexity. The finish is clean, zesty, and refreshing.

Sauvignon Blanc grape blend.

Sales Materials:

SCAN >>
More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (12 units)
- Estate-Grown
- Sustainable
- Vegan & Gluten-Free
- Family-Owned
- Stainless Steel Aged
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- ABV%: 13.2
- Class: White

WWW.MORGANWINERY.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

