

Morgado Cellars is a boutique winery crafting stunningly exquisite wines from special vineyards reaching from Santa Barbara to Napa. We believe in growers who have passion and personal pride in what they do; from the dirt to the vine. The grapes we buy are grown and farmed by people who believe in quality above all else. All of the vineyards that we purchase our grapes from are sustainable farmed.

Kimberly Hatcher has worked as a firefighter in San Francisco for the past 21 years. Her flexible schedule allows her to put boots on the ground in all of the vineyards she works with as the canopy develops during the summer months. She then uses all of her vacation time during harvest to make her artisanal wines. Morgado Cellars is made at the Elyse Winery in Napa.



2017 RED WINE SUGARLOAF MOUNTAIN VINEYARD NAPA VALLEY

VINEYARD:

Sugarloaf Mountain Vineyard is located in the South Napa hills. It is a rockpile with full sun exposure and a soil profile that makes it a special site for premium wine grape growing. The farming company that tends this vineyard does a meticulous job of hand balancing each section of vines on this ranch, based on it's row and slope orientations needs. The vines are given personal manicuring throughout the entire growing and ripening season and this detailed attention is reflected in the finished wines.

TASTING NOTES:

Deeply colored, the 2017 Sugarloaf Mountain Red Wine checks in as 60% Merlot and 40% Cabernet Franc that spent 22 months in new French oak. It has a killer bouquet of black cherries, currants, ground herbs, Asian spice and chocolate. Deep, full-bodied, and opulent on the palate, it displays beautiful fruit, some meaty, iron notes, no hard edges, and a great finish.

VINTAGE: 2017

APPELLATION:

Napa Valley
VARIETALS:

35% Merlot 65% Cabernet Franc VINEYARD:

Sugarloaf Mountain

BARREL AGING: 22 months in 100% new French oak

Darnajou, Gamba

PROPRIETOR/WINEMAKER:

Kimberly Hatcher

PRODUCTION:

250 cases

ALCOHOL: 15.9%