



MORGAN

2022 Double L Vineyard Chardonnay

Clone 76



PLACE

Located in the well-drained foothills above the Salinas Valley, the Santa Lucia Highlands Appellation is California's most distinctive region for growing terroir-driven wines. Strong afternoon winds and coastal fog originating from nearby Monterey Bay flow through the AVA, resulting in one of the longest growing seasons in North America.

Conscientiously farmed since the original plantings in 1997, today Morgan's Double L Estate Vineyard is the only certified organic vineyard in the Santa Lucia Highlands. Located at the northern end of the AVA, the vineyard's north-south row orientation provides optimal wind and sun exposure.

VINTAGE

The 2022 growing season commenced in early March, after a dry winter and freezing temperatures just before budbreak. Cool and windy weather throughout flowering, paired with drought conditions, led to reduced cluster counts across the region. Above average summer temperatures and decreased marine layer, along with a heatwave Labor Day Weekend, compelled an early, concentrated harvest that concluded by mid October. The vintage will be clean, fruit-driven, and fairly opulent – wines that truly tell a story.

WINE

Clone 76 is a "Dijon" clone of chardonnay valued for early ripening, smaller yields, and fruity tropical notes. Just over one acre of Clone 76 was hand-picked and sorted at the Double L. The gently pressed juice was fermented in 30% new French oak. Malolactic fermentation and lees stirring were conducted to obtain a medium body, balanced by fresh acidity.

Notes of lemon custard, gun flint, and sea spray are echoed on the palate by Nilla wafer, lemon pith, and sweet and savory spices. One of the finest food wines, the Double L Chardonnay Clone 76 will pair wonderfully with seafood and poultry dishes, as well as a buttery steak.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Double L
CLONE:	76
SOIL:	Arroyo Seco & Chualar Loam (Granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	10 months in 100% French Oak, 30% new

ALCOHOL:	13.3%	MALOLACTIC:	100%
ACIDITY:	5.8 g/l	PRODUCTION:	74 cases
pH:	3.33	RETAIL PRICE:	\$48. ⁰⁰