



MORGAN

2021 Double L Vineyard Chardonnay



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. This unique combination of abundant sunshine and truly cool climate creates wine with intense flavors and balanced acidity.

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 2021 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. Harvest began on September 7th and concluded abruptly in late October preceding a rain event, resulting in clean and perfectly ripe fruit.

WINE

The grapes were picked when the flavor and acid balance was optimal, then hand-sorted and gently pressed to yield the highest quality juice. The juice was fermented in 35% new French oak. Full malolactic and lees stirring were conducted to obtain a medium plus body, balanced by fresh acidity.

Notes of lemon blossom, caramel, and baking spices are echoed on the palate by lemon curd, salted toffee, and toasted coconut. One of the finest food wines, the Double L Chardonnay will pair wonderfully with seafood and poultry dishes, as well as a buttery steak.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Double L
CLONES:	76, 95, 15, 4, 96
SOIL:	Arroyo Seco & Chualar Loam (Granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	9 months in 100% French Oak, 35% new

ALCOHOL:	14.2%	MALOLACTIC:	100%
ACIDITY:	6.0 g/l	PRODUCTION:	505 cases
pH:	3.31	RETAIL PRICE:	\$48. ⁰⁰