



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2011 HAT TRICK CHARDONNAY

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>rootstock:</i>	110R, 101-14, SCHWARZMANN
<i>clones:</i>	95, ROGER ROSE
<i>soils:</i>	ARROYO SECO & CHUALAR LOAM
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.5%
<i>acidity:</i>	5.6 G/L
<i>ph:</i>	3.37
<i>cooperage:</i>	14 MONTHS IN 100% FRENCH OAK
<i>malo-lactic:</i>	66%
<i>production:</i>	104 CASES
<i>retail price:</i>	\$65.00



### THE GRAPE

Chardonnay at its best is a reflection of vineyard and winemaker. This requires a cool site and a balanced touch. Hat Trick is our most limited and stylistic Chardonnay.

### THE PLACE

The Double L Vineyard is located near the northern tip of the Santa Lucia Highlands. Certified Organic since 2002. Cool Monterey Bay breezes. Porous hillside soils. This famous location is the source some of the finest New World Chardonnay.

### THE WINE

Hat Trick is a selection from the top barrels from our Double L Estate. The 2011 growing season was one of the coldest and wettest on record in the Highlands. Above average rainfall through the spring and fall pushed back normal harvest dates. The resulting smaller crop size allowed for full ripening prior to pick dates from October 6th to November 1st.

Hand sorted grapes are gently pressed in whole cluster, preserving the fruit, flavors and natural acidity. Barrel fermentation in the finest French oak was carried out with D254 and CY3079 yeasts. We use 35% new oak throughout this process, resulting in the famed "Morgan Balance."

Green apple, butterscotch and walnut aromas are given character by the sweet spice of lightly toasted oak. One of the finest food wines, grapefruit and marmalade flavors are deftly accompanied by a smooth creaminess which will work well with flavorful seafood and poultry dishes as well as a buttery steak...

[ NEW RELEASE - TO BE REVIEWED ]