



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2013 McINTYRE CHARDONNAY

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	MCINTYRE VINEYARD
<i>rootstock:</i>	1103P
<i>clone:</i>	96
<i>soils:</i>	ARROYO SECO & CHUALAR LOAM
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.2%
<i>acidity:</i>	6.3 G/L
<i>ph:</i>	3.26
<i>cooperage:</i>	10 MONTHS IN 100% FRENCH OAK
<i>malo-lactic:</i>	100% +
<i>production:</i>	100 CASES



### THE GRAPE

Chardonnay at its best is a reflection of vineyard and winemaker. For this limited release, we went to one of the Highlands' most experienced growers: Steve McIntyre. Steve has been growing here long before the area was an official appellation. He is one of the most respected winegrowers on the Central Coast.

### THE PLACE

The McIntyre Estate Vineyard is just a couple miles south of our own Double L Vineyard. Steve McIntyre helped "write the book" on sustainable farming; his was one of the first vineyards to be "certified sustainable" by CCVT. His conscientious farming techniques combined with his mountainside soils and close proximity to Monterey Bay create a perfect terroir for growing sensational Chardonnay.

### THE WINE

The fruit for this bottling (clone 96) was harvested on the McIntyre Estate on October 3 of 2013. The 2013 growing season was almost textbook, with very few weather events to hamper slow, gentle ripening. A focused crop of exceptional Chardonnay fruit arrived at the Morgan Winery.

Hand sorted grapes were gently pressed in whole cluster, preserving the fruit, flavors and natural acidity. Barrel fermentation in the finest French oak was begun with inoculation of Montrachet yeast. After primary fermentation, the wine was allowed 10 months of barrel aging; 35% percent of the barrels were new French oak. One hundred percent of the wine was allowed to go through secondary, malo-lactic fermentation, adding a touch of butter and rounded mouthfeel to the McIntyre's tropical fruit character and bright acidity. This gives us our trademark "Morgan Balance."

In the glass, the Morgan "McIntyre Vineyard" Chardonnay displays a beautiful light straw and golden hue. On the nose, classic tangerine flavors are joined by notes of white peach, dried apricot, minerals, and smoky oak. On the palate, those elements are echoed with the addition of orange zest, bananas, and floral characters. A touch of butterscotch from the ML and barrel aging is balanced by bright acidity and a long finish. This is an elegant, layered Chardonnay with myriad food-pairing possibilities. It should be served at cellar temperature (not too cold) and will go famously with flavorful seafood and poultry dishes as well as a buttery steak. It will reward short term, proper cellaring.