



MORGAN

CRAFTING HIGHLANDS' HISTORY



2014 DOUBLE L VINEYARD CHARDONNAY

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>rootstock:</i>	110-14, 3309
<i>clones:</i>	4, 96, 95, HILLSIDE
<i>soils:</i>	ARROYO SECO & CHUALAR LOAM
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.2%
<i>acidity:</i>	6.1 G/L
<i>ph:</i>	3.34
<i>cooperage:</i>	10 MONTHS IN 100% FRENCH OAK
<i>malo-lactic:</i>	100%
<i>production:</i>	689 CASES

THE GRAPE

Chardonnay at its best is a reflection of vineyard and winemaker. This requires a cool site and a balanced touch, an art mastered by the Morgan team.

THE PLACE

The Double L Vineyard is well situated to produce Chardonnay of the highest caliber. Located near the northern tip of the Santa Lucia Highlands AVA, the vineyard receives brisk afternoon breezes from nearby Monterey Bay. North-south vineyard row orientation allows for optimum sun exposure on the Highlands' east-facing terraces. Wind and sun combine for a long growing season, resulting in vibrant fruit flavors with balanced acidity. The vineyard was certified organic in 2002, although it has been conscientiously farmed in this method since the original plantings in 1997.

The 2014 growing season saw a continuation of the drought in California. The lower than normal rainfall totals and dry winter led to early budbreak. The vineyards proximity to Monterey Bay mitigated the few heat events, allowing for a fairly normal, gentle, long ripening period. Fruit quality from the 2014 vintage was uniformly excellent.

THE WINE

Our signature, single vineyard Chardonnay showcases the lush tropical fruit and minerality typical of its location and origin. Rich yet balanced, this limited release is pure Double L.

The grapes were picked when the flavor and acid balance was optimal. Hand sorted grapes were gently pressed as whole clusters to yield the highest quality juice. The juice was fermented in French oak - 26% new and a combination of one & two year old barrels. Complete malo-lactic fermentation and lees stirring was conducted to obtain the trademark "Morgan Balance": creaminess with bright tropical fruit and minerality.

Apricot, almond skin, butter, and wet stone aromas are backed by sweet spice of lightly toasted oak. Pineapple, pear and lime flavors are complemented by a touch of creaminess and elegant, bright acidity. One of the finest food wines, the Double L Chardonnay will pair wonderfully with seafood and poultry dishes, as well as a buttery steak.