



MORGAN

CRAFTING HIGHLANDS' HISTORY



2015 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>	CHUALAR SANDY LOAMS
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.2%
<i>acidity:</i>	6.7 G/L
<i>pH:</i>	3.25
<i>cooperage:</i>	10 MONTHS IN 100% FRENCH OAK; 33% NEW
<i>malo-lactic:</i>	85%
<i>production:</i>	1,250 CASES
<i>retail price:</i>	\$42.00

THE GRAPE

Chardonnay is the world's most popular white vinifera, planted in almost every wine region. But to be its best, it requires a cool climate, a long growing season, and well-drained soils. All key attributes found in the S.L.H.

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, cool 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 2015 growing season saw a continuation of California's long drought. The lower than normal rainfall totals and dry winter led to early budbreak. Throughout the Highlands, 2015 yields were down but fruit quality was very high.

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 - 33% new and a combination of one & two year old barrels. 85% malo-lactic fermentation and lees stirring was conducted to obtain the trademark "Morgan Balance": creaminess with bright, lush fruit complemented by structuring acidity and a creamy finish.

Crème brûlée, asian pear, hazelnut, and Nilla wafer aromas are backed by sweet spice of lightly toasted oak. Pineapple, vanilla and lemon curd 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.