



MORGAN

CRAFTING HIGHLANDS' HISTORY



2013 HIGHLAND CHARDONNAY

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	DOUBLE L, MCINTYRE, TONDRE
<i>clones:</i>	DIJON 95, 96, 76 4, 15, 17, 809, HILLSIDE
<i>soils:</i>	ARROYO SECO GRAVELLY LOAM, CHUALAR LOAM
<i>climate:</i>	COOL, REGION I+
<i>alcohol:</i>	14.2%
<i>acidity:</i>	6.6 G/L
<i>ph:</i>	3.24
<i>cooperage:</i>	28% NEW OAK AGING
<i>malolactic:</i>	60%
<i>retail price:</i>	\$28.00

THE GRAPE

Chardonnay, the most popular white wine varietal. A noble grape, originally from Burgundy, now with its world-class reputation firmly established in the best coastal regions of the New World...

THE PLACE

The Santa Lucia Highlands - Monterey Bay's cool ocean breezes lead to gentle ripening in the foothills looking over the Salinas Valley. Perfect conditions for growing award-winning Chardonnay...

THE WINE

With each vintage of Highland Chardonnay we showcase the unique attributes of our Double L Vineyard and the Santa Lucia Highlands AVA. The 2013 cuvee includes 50% fruit from the Double L and the balance from outstanding neighboring estates in the SLH, including McIntyre, and Tondre. The Double L Vineyard has been "Certified Organic" since 2002 but has been conscientiously farmed in this method since the original plantings in 1997.

The 2013 growing season was a fairly textbook one throughout the Santa Lucia Highlands. Winter storms gave way to a warm spring and summer, with trademark afternoon winds off the Bay. With very few weather events, the fruit was allowed to develop slowly. Mildew pressure was at a minimum, insuring "clean," high quality fruit. The Chardonnay grapes displayed full phenolic ripeness, with good sugar and acid balance.

The grapes are hand picked and sorted in the vineyard. Whole cluster pressing preserves the fruit flavors and natural acidity. We barrel ferment the wine in 28% new French oak along with a combination of one and two year old and neutral barrels. Partial malo-lactic fermentation ensures the wine will have a creamy richness balanced by bright fruit acidity.

This focused, elegant Chardonnay's aromas feature Fuji Apple, Ripe Pear, and Cinnamon sticks. On the palate, the rich flavors are complemented by a light touch of toasty oak and refreshing pineapple with bright acidity. Incredibly food-friendly, the 2013 Highland Chardonnay is a perfect match with cream-sauced pastas, roast chicken and pork, and seafood...

