



MORGAN

CRAFTING HIGHLANDS' HISTORY



2013 METALLICO UN-OAKED CHARDONNAY

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	ROGER ROSE, LUCIA HIGHLANDS, LEAVENS, KRISTY'S
<i>clones:</i>	ROGER ROSE, 809, 4 & 17
<i>soils:</i>	SANDY & SHALY LOAM
<i>climate:</i>	COOL, REGION I+
<i>alcohol:</i>	13.5%
<i>acidity:</i>	6.6 G/L
<i>ph:</i>	3.31
<i>cooperage:</i>	3 MONTHS IN STAINLESS STEEL
<i>retail price:</i>	\$22.00



THE GRAPE

Chardonnay, in its purest form, unadorned by oak. Select clones from top growers display intense tropical fruit and mineral aromas. Fresh, vibrant Chardonnay.

THE PLACE

Metallico is sourced from some of Monterey's best vineyards; in 2013 we focused on the Roger Rose, Lucia Highlands, Leavens, and Kristy's estates. These vineyards are influenced by their proximity to the cooling influences of Monterey Bay. This provides the perfect conditions for fruit forward, racy, elegant Chardonnay.

THE WINE

Metallico is Chardonnay in the purest form, without an overlay of oak or malolactic fermentation to mask any of its fruit expression. Aromatics, intense fruit character and bright acidity are the goals here. This vintage of Metallico is composed of fruit from the Santa Lucia Highlands, Arroyo Seco, and Monterey appellations.

The 2013 growing season was a fairly textbook one throughout Monterey County. 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 ideal sugar / acid balance.

Upon arriving at the winery, the grapes were whole-cluster pressed. After pressing, the juice was cold tank fermented, retaining the essential bright fruit and mineral characteristics. The wine was not allowed to go through a secondary, malo-lactic fermentation and saw no new oak aging, thus preserving the natural acidity and fruit flavors.

Metallico's aromatics are intense with nectarine, honeydew, and green apple. The palate has ripe fruit flavors of grapefruit, pear and minerals. Crisp, food-friendly acidity keeps this special wine refreshing and bright. A perfect accompaniment to shellfish and lighter summertime fare.