



MORGAN

CRAFTING HIGHLANDS' HISTORY



2014 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, MUSQUE
<i>soils:</i>	ARROYO SECO GRAVELLY LOAM, CHUALAR LOAM
<i>climate:</i>	COOL, REGION I+
<i>alcohol:</i>	14.2%
<i>acidity:</i>	6.3 G/L
<i>ph:</i>	3.31
<i>cooperage:</i>	9 MONTHS AGING IN FRENCH OAK; 26% NEW
<i>malolactic:</i>	75%
<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 above 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 2014 cuvee includes 63% 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 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 grapes were hand picked and sorted in the vineyard. Whole cluster pressing preserved the fruit flavors and natural acidity. We barrel fermented the wine in 26% new French oak along with a combination of one and two year old and neutral barrels. Partial malo-lactic fermentation ensured the wine has a creamy richness balanced by bright fruit acidity.

This focused, elegant Chardonnay's aromas feature nectarine, river rock, and grapefruit. On the palate, the rich fruit flavors are complemented by a light touch of toasty oak and refreshing pear and lime zest. Incredibly food-friendly, the 2014 Highland Chardonnay is a perfect match with cream-sauced pastas, roast chicken and pork, and seafood...

