



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2014 METALLICO UN-OAKED CHARDONNAY

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	ROGER ROSE, LEAVENS, DOUBLE L, KRISTY'S
<i>clones:</i>	MUSQUE, 809, 17
<i>soils:</i>	SANDY & SHALY LOAM
<i>climate:</i>	COOL, REGION I+
<i>alcohol:</i>	13.5%
<i>acidity:</i>	6.4 G/L
<i>ph:</i>	3.33
<i>cooperage:</i>	5 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 2014 we focused on the Roger Rose, Leavens, Double L, 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 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.

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 apricot, nectarine, and fuji apple. The palate has ripe fruit flavors of tangerine, green apple, and a streak of minerality. Crisp, food-friendly acidity keeps this special wine refreshing and bright. A perfect accompaniment to shellfish and lighter summertime fare.