



MORGAN

CRAFTING HIGHLANDS' HISTORY



2014 TWELVE CLONES PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	57% DOUBLE L VINEYARD
<i>soils:</i>	ARROYO SECO GRAVELLY LOAM, CHUALAR LOAM
<i>clones:</i>	OVER 12 UNIQUE CLONES
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	13.8%
<i>acidity:</i>	5.70 G/L
<i>pb:</i>	3.55
<i>cooperage:</i>	8 MONTHS AGING IN FRENCH OAK; 37% NEW
<i>retail price:</i>	\$34.00

THE PLACE

The “Twelve Clones” Pinot Noir is drawn from the finest vineyards of the Santa Lucia Highlands appellation, including Morgan’s own organically farmed “Double L” estate - which, in the 2014 vintage, accounted for 57% of the final blend. The “Twelve Clones” designation denotes the original, diverse Pinot plantings at the Double L. The vines here capture the warm morning sunshine from their elevated, east facing terraces overlooking the Salinas River Valley. Strong afternoon winds and evening fog from nearby Monterey Bay create a cool Region I type climate. The resulting long growing season allows for gentle ripening, creating intense flavors with balanced acidity.

THE VINTAGE

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 picked then hand-sorted in the vineyard. Upon arriving at the winery, grapes were sorted a second time before being destemmed. Whole berry fermentation was started using native yeasts in small, open top tanks. Three times each day the cap was gently punched down by hand. After fermentation, the wine was transferred into a combination of 37% new and one and two year-old French cooperage. The wine aged for almost a year before being bottled.

THE WINE

This special wine demonstrates the power and finesse of Pinot Noir from the Santa Lucia Highlands. It displays aromas of dried cherry, brown sugar, cedar, and dry herbs. Flavors of pomegranate are complemented by notes of dates and mineral. Perfectly poised fruit/acid balance make this wine incredibly food-versatile. It is a wonderful accompaniment to roast chicken and grilled salmon, as well as almost any duck, beef or lamb preparation.