



MORGAN

CRAFTING HIGHLANDS' HISTORY



2016 METALLICO UN-OAKED CHARDONNAY

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| <i>appellation:</i> | MONTEREY |
| <i>vineyards:</i> | ROGER ROSE, PANZIERA |
| <i>clones:</i> | MUSQUE, 809, 17 |
| <i>soils:</i> | SANDY LOAM |
| <i>climate:</i> | COOL, REGION I+ |
| <i>alcohol:</i> | 13.5% |
| <i>acidity:</i> | 7.2 G/L |
| <i>ph:</i> | 3.22 |
| <i>cooperage:</i> | 5 MONTHS IN STAINLESS STEEL |
| <i>malolactic:</i> | 0% |
| <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

Budbreak at the beginning of the 2016 growing season was about 10 days earlier than normal, which also meant a somewhat early harvest at the end of the cycle. The winter/spring rainfall totals were better than 2015, but not near what the forecasters predicted. The spring and summer were mild with no extreme cold or hot periods, but mildew control was a challenge. Happily, no rain in the fall resulted in clean fruit. The resulting 2016 wines are proving to be bright and fruit-driven.

Metallico is sourced from some of Monterey's best vineyards; in 2016 we focused on the Roger Rose and Panziera estates. These vineyards are influenced by their proximity to the cold water of the Monterey Bay. This provides the perfect conditions for fruit forward, racy, and elegant Chardonnay.

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.

THE WINE

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.

Metallico's aromatics are intense with Asian pear, raw honey, and baked pineapple. The palate has ripe fruit flavors of bosc pear and lemon curd. Crisp, food-friendly acidity keeps this special wine refreshing and bright. It's a perfect accompaniment to shellfish and lighter summertime fare.