



MORGAN

CRAFTING HIGHLANDS' HISTORY



2014 DOUBLE L VINEYARD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>rootstock:</i>	110-14, 3309, RIPARIA GLOIRE, SO4
<i>clones:</i>	777, 667, 115, 114, P4
<i>soils:</i>	ARROYO SECO & CHUALAR LOAM
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.2%
<i>acidity:</i>	6.0 G/L
<i>pb:</i>	3-57
<i>cooperage:</i>	10 MONTHS IN FRENCH OAK; 36% NEW
<i>production:</i>	720 CASES
<i>retail price:</i>	\$60.00



THE GRAPE

Pinot Noir demands the most from winegrower and vintner. Morgan's Double L Vineyard and winemaking team have, for years, set the standard for world-class Pinot Noir.

THE PLACE

The Double L Vineyard's location in the northern end of the Santa Lucia Highlands AVA is widely regarded as one of the best spots for growing top flight Pinot Noir. Planted on east facing terraces overlooking the Salinas River Valley, the north-south vineyard row orientation provides optimum sun exposure and access to the strong afternoon breezes. The winds moderate the afternoon temperature, thickening the grape skins and concentrating flavors. The vineyard has been Certified Organic since 2002, making it the first vineyard in the Santa Lucia Highlands to achieve both organic and sustainable certifications.

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 WINE

The grapes were hand picked and sorted in the vineyard, then were sorted a second time at the winery before being destemmed. Whole berry fermentation started with native yeasts in small, open top tanks. Supple texture and soft tannins are the result of daily manual punch downs. After fermentation, the wine was transferred into a combination of 36% new oak, along with one and two year-old barrels.

Morgan's 2014 Double L Pinot Noir presents aromas of earth, black berry, and green plum with hints of river rock minerality. Flavors of cherry cola, cedar, and currant are backed by a touch of herbs and structuring tannins. An exquisite match for duck confit, lamb shank, and prime rib.