



MORGAN

CRAFTING HIGHLANDS' HISTORY



2015 DOUBLE L VINEYARD SYRAH

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>rootstock:</i>	110-14, 420A
<i>clones:</i>	383 & 470
<i>soils:</i>	ARROYO SECO & CHUALAR LOAM
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	13.6%
<i>acidity:</i>	7.1 G/L
<i>ph:</i>	3.37
<i>cooperage:</i>	15 MONTHS IN 33% NEW FRENCH OAK
<i>production:</i>	137 CASES
<i>retail price:</i>	\$44.00

THE GRAPE

Syrah, originally from the Northern Rhone Valley in France, is one of the world's most widely planted wine grapes. Whether in Hermitage, Cote Rotie or Santa Lucia Highlands, Syrah from cool climates display equal parts intensity and elegance.

THE PLACE

The Double L Vineyard's location in the northern end of the Santa Lucia Highlands AVA affords Morgan the chance to grow the finest cool climate wine grapes. Planted on northeast facing terraces overlooking the Salinas River Valley, the north-south 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 is the first in the Santa Lucia Highlands to achieve both organic and sustainable certifications.

The 2015 growing season saw a continuation of the long drought in California. The lower than normal rainfall totals and very dry winter led to early budbreak. The vineyard's proximity to the Monterey Bay mitigated the few heat events, allowing for a fairly normal, gentle, long ripening period. Fruit quality from the 2015 vintage was excellent, given the earlier than normal harvest and lighter crop yields.

THE WINE

Syrah is the last varietal to be harvested each year on the Double L. The grapes are hand picked and sorted for optimal flavor and acidity. After destemming the must is fermented to dryness in small open-top tanks. Fifteen months of aging in 33% new French barrels added polish and elegance.

This wine shows deep purple/black hues in the glass. Attractive aromas of spice cake, dark cherry, and licorice are carried onto the palate with a rich and full mouthfeel of plum, eucalyptus, and cassis.