MORGAN

Crafting Highlands' History

2015 Double L Vineyard Riesling

appellation:	santa lucia highlands
vineyard:	double l
clones:	17(198) , 239
soils:	arroyo seco & chualar loam
climate:	very cool, region i (ucd)
alcohol:	11.5 %
acidity:	7.0 g/l
residual sugar:	2.28
ph:	3.09
cooperage:	5 months of stainless steel aging
production:	198 cases
retail:	22.00

THE GRAPE

Originally from Germany, the noble Riesling grape is the basis of some of the world's most prized, longest-lived white wines.

THE PLACE

The Double L Vineyard is at the northern tip of the Santa Lucia Highlands. Here the ultra-cool climate and porous, mountainside soils provide ideal conditions for growing world-class Riesling.

THE WINE

The 2015 growing season was another dry one throughout the region. Despite some late winter frosts, budbreak came fairly early throughout the Monterey appellation. The warm spring and summer led to almost perfect fall conditions for gentle ripening and maturation.

Our Riesling grapes were hand sorted, crushed, and then allowed to sit on the skins for twelve hours. The skins were then pressed and the juice cold settled. Freshness and bright fruit character was preserved by cold fermentation in stainless steel tanks. Fermentation was arrested by quickly chilling down the tanks to achieve an off-dry style at a lower alcohol level.

In the glass, the 2015 Morgan Riesling displays a graceful, appealing nose of key lime, fresh apple, nectarine, and orange blossom honey. Traditional Riesling flavors of fresh apple, pineapple and white peach work beautifully with the wine's refreshing bright acidity. The wine's slightly off-dry style and low alcohol (much like a traditional German "Kabinett") make it a natural pairing for spicy Asian-Fusion cuisine, shellfish, cream-sauced pastas, lighter cheeses and crème brûlée.

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