



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2016 DOUBLE L VINEYARD RIESLING

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>clones:</i>	17(198), 239
<i>soils:</i>	ARROYO SECO & CHUALAR LOAM
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	11.5 %
<i>acidity:</i>	8.1 G/L
<i>residual sugar:</i>	2.55 %
<i>ph:</i>	2.97
<i>cooperage:</i>	5 MONTHS AGING, STAINLESS STEEL
<i>production:</i>	92 CASES
<i>retail price:</i>	\$22.00

### THE GRAPE

Native to 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.

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 WINE

Our Riesling grapes were hand sorted, crushed, and then allowed to sit on the skins for 12 hours. The skins were then pressed and the juice cold-settled. Freshness and bright fruit character were 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 2016 Morgan Riesling displays a graceful, appealing nose of meyer lemon, white peach, and honeysuckle. Traditional Riesling flavors of fresh nectarine and green apple work beautifully with the wine's refreshing bright acidity. The wine's slightly off-dry style and brisk acidity keeps it balanced and fresh (much like a traditional German "Kabinett"). This wine is a natural pairing for spicy Asian-Fusion cuisine, shellfish, cream-sauced pastas, lighter cheeses and crème brûlée.