



MORGAN

CRAFTING HIGHLANDS' HISTORY



2017 DOUBLE L VINEYARD RIESLING

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| <i>appellation:</i> | SANTA LUCIA HIGHLANDS |
| <i>vineyard:</i> | DOUBLE L |
| <i>clones:</i> | 17(198), 239 |
| <i>soils:</i> | CHUALAR LOAM |
| <i>climate:</i> | VERY COOL, REGION I (UCD) |
| <i>alcohol:</i> | 12.0 % |
| <i>acidity:</i> | 8.6 G/L |
| <i>residual sugar:</i> | 1.71 % |
| <i>ph:</i> | 2.99 |
| <i>cooperage:</i> | 5 MONTHS AGING IN NEUTRAL FRENCH OAK BARRELS |
| <i>production:</i> | 198 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 and 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 2017 vintage commenced with a refreshingly wet winter with rainfall totals about 40% above average, flushing vineyard soils of built up salts, and promoting healthy root and cover crop growth in the early season. Bud break occurred in mid-March and fruit set in mid-May. The winter's rains acted as a double-edged sword, deferring the need to irrigate until June in many areas, but also requiring heavy shoot thinning, leafing, and hedging, as vine canopies were quite vigorous. Temperatures were average through August, though September saw three heat waves, making picking decisions challenging and fruit sorting imperative. The hard work resulted in wines with a rich fruit core, underlaid by an elegance from the early and mid-season cool temperatures.

THE WINE

Our Riesling grapes were foot stomped and then left on the skins for 12 hours before pressing. 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 and low alcohol.

In the glass, the 2017 Morgan Riesling displays a graceful, appealing nose of nectarine, lime blossom, and honey. Traditional Riesling flavors of lemon meringue and green apple work beautifully with the wine's refreshingly bright acidity. The wine's slightly off-dry style and brisk acidity keep 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.