

2008 "HAT TRICK" DOUBLE L VINEYARD CHARDONNAY



THE GRAPE

Chardonnay at its best is a reflection of vineyard and winemaker. This requires a cool site and a balanced touch, Hat Trick displays the highest achievement of this relationship...

THE PLACE

The Double L Vineyard is located near the Northern tip of the Santa Lucia Highlands. Certified Organic since 2002. Cool Monterey Bay breezes. Porous hillside soils. This storybook location is the source for the finest New World Chardonnay...

THE WINE

The "Hat Trick" is a selection from the top barrels annually from our Double L Vineyard. Only 45 cases made...

THE REVIEWS

To be Reviewed

MORGAN

590-C BRUNKEN AVENUE, SALINAS, CA 93901
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Hat Trick is a selection from the top barrels from our Double L Estate. The vineyard's location near the northern tip of the Santa Lucia Highlands is regarded as one of the worlds finest regions for producing world-class Chardonnay. North-south vineyard row orientation allows for optimum exposure on The Highlands' east facing terraces. Wind and sun combine for a long growing season, resulting in vibrant fruit flavors with balanced acidity. The vineyard was "Certified Organic" in 2002, although it has been conscientiously farmed in this method since the original plantings in 1997.

The vineyards of the Highlands produced a small crop of very high quality fruit in 2008. A dry winter was followed by alternating heat and chill spells. The stress from the abnormal weather yielded small intensely flavored berries. The autumn weather was typical, and we harvested the lots for this bottling between October 14th and October 21st.

Hand sorted grapes are gently pressed in whole cluster, preserving the fruit, flavors and natural acidity. Barrel fermentation in the finest French oak is inoculated with D254 and CY3079 yeasts. We use 35% new oak throughout this process. This is how we achieve the "Morgan balance."

Green apple, butterscotch and walnut aromas are given character by the sweet spice of lightly toasted oak. One of the finest food wines, grapefruit and marmalade flavors are deftly accompanied by a smooth creaminess which will be well served with flavorful seafood and poultry dishes as well as a buttery steak...

VINEYARD

Appellation: Santa Lucia Highlands
Vineyards: Double L
Rootstock: 110R, 101-14, Schwarzmann
Clones: 95, Roger Rose
Soils: Arroyo Seco & Chualar Loam
Climate: Very Cool, Region I (UCD)

WINE

Alcohol: 14.5%
Acidity: 5.6 g/L
pH: 3.37
Aging: 14 months in 100% French oak
Malo-lactic: 66%