MORGAN

2020 Boekenoogen Vineyard Chardonnay

PLACE

Located in the well-drained foothills above the Salinas Valley, the Santa Lucia Highlands Appellation is California's most distinctive region for growing terroir-driven wines. Strong afternoon winds and coastal fog originating from nearby Monterey Bay flow through the AVA, resulting in one of the longest growing seasons in North America.

Beginning in 1997, John Boekenoogen transformed his family's historic ranch high in the Santa Lucia Mountains into one of the region's best-known estates. The high altitude Boekenoogen Vineyard is located on the northern end of the Santa Lucia Highlands, offering well-drained mountainside soils and exposure to cooling coastal air.

VINTAGE

Plentiful rainfall in the winter and spring months contributed to good growth conditions and bud break early in the 2020 season. Cold and windy conditions during bloom in late May moderately reduced crop sizes. Summer saw typical weather – vine and cluster health were excellent, with high-quality, clean fruit. Wildfires in early August challenged Santa Lucia Highlands growers to monitor smoke exposure and select only unaffected fruit for harvest.

WINE

Hand sorted grapes were whole cluster pressed, preserving fruit flavors and natural acidity. The juice was barrel fermented with native yeast in 100% French oak (30% new), followed by nine months of barrel aging.

In the glass, the Boekenoogen Vineyard Chardonnay displays a beautiful light straw hue. On the nose, aromas of salted butter toffee are joined by lemon curd and graham cracker. Those elements are echoed on the palate by pineapple and meyer lemon. Malolactic fermentation adds a rounded mouthfeel to the wine's tropical fruit and bright acidity.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Boekenoogen
CLONE:	96
SOIL:	Chualar Loam (Granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	9 months in 100% French Oak, 30% new

ALCOHOL:	14.0%	pH:	3.39
ACIDITY:	6.2 g/l	PRODUCTION:	143 cases
MALOLACTIC:	90%	RETAIL PRICE:	$46.00