MORGAN

2022 Metallico Un-Oaked 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. This unique combination of abundant sunshine and truly cool climate creates wine with intense flavors and balanced acidity.

VINTAGE

The 2022 growing season commenced in early March, after a dry winter and freezing temperatures just before budbreak. Cool and windy weather throughout flowering, paired with drought conditions, led to reduced cluster counts across the region. Above average summer temperatures and decreased marine layer, along with a heatwave Labor Day Weekend, compelled an early, concentrated harvest that concluded by mid October. The vintage will be clean, fruit-driven, and fairly opulent – wines that truly tell a story.

WINE

Metallico is chardonnay in its purest form, unadorned by oak. Select clones from top growers display intense tropical aromas and minerality.

Upon arriving at the winery, the grapes were whole-cluster pressed. After pressing, the juice was cold tank fermented, retaining the essential bright fruit and mineral characters. The wine did not go through a secondary malolactic fermentation.

Metallico's aromatics are intense with green apple, pear, and apple blossom. The palate has ripe fruit flavors of sweet lemon rind and quince. This wine encompasses a light-medium body with bright acidity and a long finish. It's a perfect accompaniment to shellfish and lighter summertime fare.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Leavens, McIntyre, Playa Alta
CLONES:	Musqué, Roger Rose, 96
SOIL:	Chualar & Arroyo Seco loams (granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	7 months in Stainless Steel

ALCOHOL:	13.5%	pH:	3.11
ACIDITY:	7.3 g/l	RETAIL PRICE:	$24.00
MALOLACTIC:	0%		