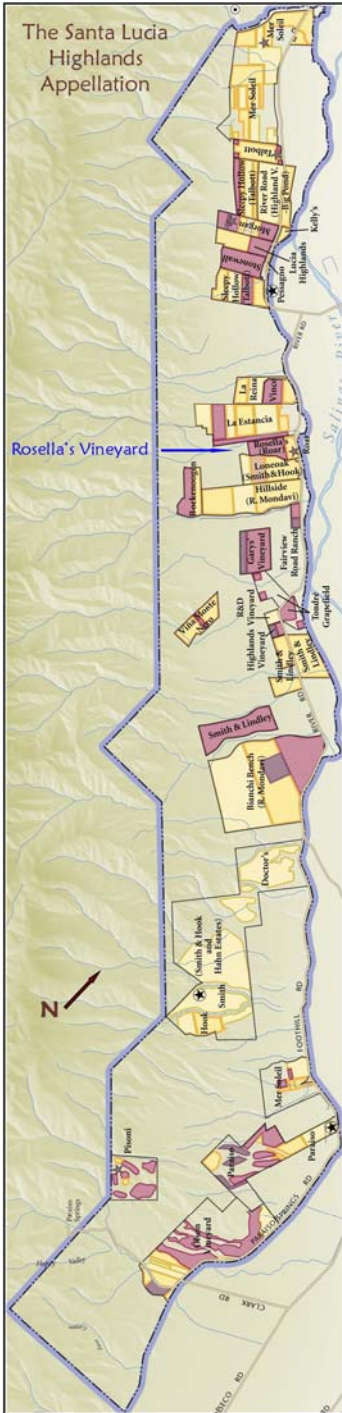


MORGAN

Santa Lucia Highlands Wines of Style & Distinction

2006 Rosella's Vineyard Chardonnay



Wines from Rosella's Vineyard fruit are consistently excellent and distinctive.

The Vineyard

Rosella's Vineyard, farmed by Gary Franscioni and his wife Rosella, has provided both Pinot Noir and Chardonnay to the winery for a number of years.

Located about three miles south of Morgan's Double L Vineyard in the Santa Lucia Highlands, Rosella's is planted to several Dijon clones, and is one of the top vineyards of the appellation. The site is a bit warmer than Double L. Rosella's Vineyard is planted with a density of 1089 plants per acre. The 2006 vintage is Morgan's seventh bottling of Rosella's Vineyard Chardonnay. The vineyard was planted in 1996.



The Vintage

The 2006 vintage started late and ran about a month later than normal, due to a cold, wet spring that delayed the fruit set. The summer weather was typical for the region. The Chardonnay harvest commenced on October 6, and did not finish until November 10, with average crop loads showing intensely flavored fruit that retained much of its natural acidity.

Vinification & Aging

After whole cluster pressing, the wine is 100% barrel fermented in 30% new Burgundy barrels using Montrachet yeasts. 40% of the wine underwent malo-lactic fermentation.

The wine is aged eleven months on the lees with monthly stirrings, with bottling in August of 2007.

Clonal selections are approximately equal proportions of Dijon clones 76, 95, and 96.

Aromas, Flavors, and Palate Impressions

Medium straw-gold color. On the nose, the wine shows ripe pear and passion fruit with a floral, nutty, sweet spice components. On the palate, additional flavors noted include nuts, minerals, citrus fruits, with a creamy mouthfeel and apricot and butterscotch. The wine is crisp and clean on the palate, with fruit & acidity in balance and lots of mineral notes. Malo-lactic richness and oak are supporting components in this wine.

The Numbers

Alcohol	14.5%	Bottled	August 2007
pH	3.18	Released	Winter 2008
Total Acidity	7.5 g/L	Barrels	33% new Burgundy barrels
ML Fermentation	40%	Clones	Dijon Clones 76, 95, & 96