

MORGAN

Santa Lucia Highlands Wines of Style & Distinction

2006 Double L Vineyard Syrah

Double L Syrah is the finest few barrels from Morgan's Double L Vineyard.



The Vineyard

Morgan Winery's Double L Vineyard is located in the northern end of the Santa Lucia Highlands sub-appellation of Monterey, which runs down the northeast facing slopes of the coastal Santa Lucia range, overlooking the Salinas Valley, beginning about 12 miles south of the Monterey Bay.

The vineyard is densely planted with 6 x 5 spacing, (1452/per acre) with the rows aligned on a North-South axis for optimum sun exposure and interception of cool breezes from the Monterey Bay. The strong Salinas Valley winds concentrate flavors by thickening grape skins and slowing down photosynthesis. Grapes typically get 4-5 weeks longer hang time than most California regions.

Organically grown fruit produces the clearest expression of terroir. Monterey County Certified Organic, accredited by the USDA, certifies Double L Vineyard as an organic vineyard, the only such one in the appellation.

Double L has 1 acre of Syrah, with clone 383 planted on rootstock 101-14 and clone 470 on rootstock 420a. We chose Syrah clone 470 for this wine. Soils are sandy loam, deep and well drained, with decomposed granite and traces of limestone. Rainfall averages 15" per year. This area's average summertime high of 75 degrees is the coolest in America during the growing season.

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 Syrah harvest eventually finished in early November, with average crop loads showing intensely flavored fruit that retained much of its natural acidity.

Vinification and Aging

The grapes are de-stemmed and fermented, 50% whole berry, in small, open top fermenters, which retain the cool climate subtleties of the grapes, and produce a wine of elegance and refinement. The wine is transferred to small oak cooperage, and was aged for 14 months. Twenty-five percent of the barrels are new; the remaining are 2nd and 3rd year barrels. The wine was bottled in December 2007.

Aromas, Flavors, and Palate Impressions

The wine has a deeply saturated purple-black color. On the nose, the wine shows some complexity with dark berry fruit competing with mineral, lavender, white pepper for attention. On the palate, the wine shows tension between the ripe fruit, acidity, and tannins.

The Numbers

Alcohol	13.9%	Aging	14 months
pH	3.57	Barrel	25% new Burgundy barrels
Total Acidity	6.0 g/L	Release	Fall 2008