

MORGAN

Santa Lucia Highlands Wines of Style & Distinction

2007 Highland Chardonnay



Our goal is to produce a balanced, classically styled Chardonnay that is faithful to the grape and the Santa Lucia Highlands terroir.

The Vineyards

The primary source is our own organically farmed Double L Vineyard, which constitutes forty percent of the blend and is the major contributor of complexity and minerality to the wine. There are 6 different Dijon Chardonnay clones (95, 96, 76, 4, 15, and 108), planted densely, with 6x5 spacing at Double L. Additional sources include the Rosella's, Vinco, Black Mountain, and Lucia Highlands

vineyards. The strong Salinas Valley winds lengthen the growing season and produce grapes with crisp, intense flavors.

The Vintage

Although 2007 was typically cool and windy, this vintage shows a lot of intensity due to high stress on the vines from a dry winter preceding a cold, wet spring.

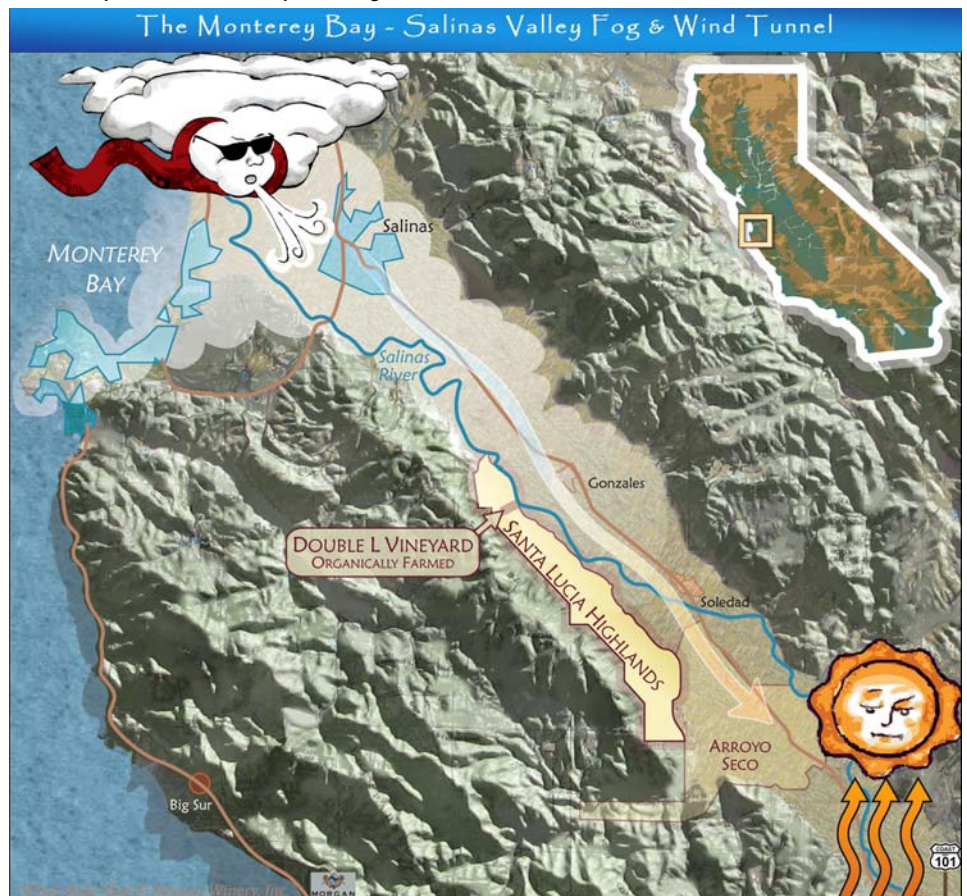
Vinification & Aging

The grapes were whole cluster pressed to preserve the primary fruit flavors. The must was barrel fermented in 35% new French oak. The wine is aged on the lees, with monthly stirrings over a 9-month period. Thirty-five percent of the wine underwent malo-lactic fermentation to soften the acidity and enrich the mouth feel. A month before bottling, the wine was racked off the lees, and the blend was assembled.

Aromas, Flavors, & Palate Impressions

Include crisp green apple, chestnut, walnut, minerals, pineapple, ripe pear, mango, lemon, and a hint of fresh cream and butterscotch.

The wine has an underlying richness and intensity, with a lean, crisp, and minerally backbone that makes it a good candidate for aging. Its focus and elegant style give it a gracious presence at the table.



The Numbers

Alcohol	14.2%	Aging	10 months
pH	3.4	Barrel	Francois Freres, Cadus, Meyrieux, 25% new
Total Acidity	6.3 g/L	Release	Fall 2008
ML Fermentation	35%	Vineyards	40% from Morgan's Double L Vineyard