

MORGAN

Santa Lucia Highlands Wines of Style & Distinction

2007 Twelve Clones Pinot Noir



Twelve Clones is Morgan Winery's Santa Lucia Highlands appellation blend of Pinot Noir.

The Vineyards

Morgan Twelve Clones Pinot Noir is produced from top quality Santa Lucia Highlands vineyards. Morgan's organically farmed Double L Vineyard is 44% of the 2007 blend, and contributes complexity with 12 different clonal selections of Pinot Noir. The cool Monterey climate and strong

Salinas Valley winds combine to form a very long growing season, creating intense, ripe flavors with balancing acidity.

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. The outcome of this weather pattern was a 40% decrease in the crop production. Summer and fall were uneventful which resulted in normal hang-time and a clean harvest.

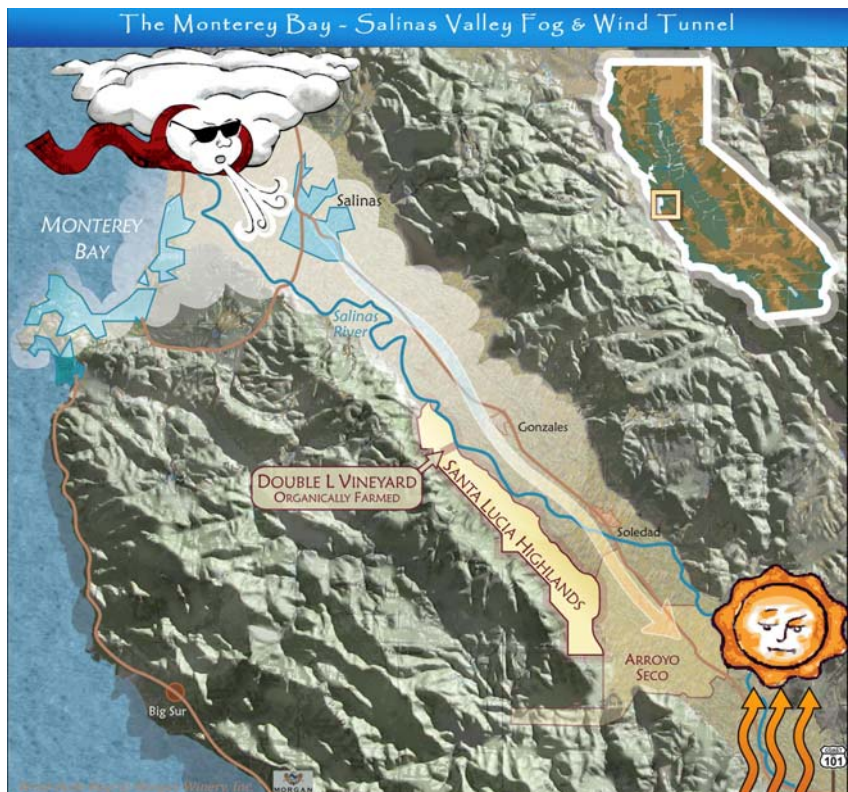
Vinification & Aging

Grapes are hand-sorted in the vineyards; at the winery the grapes are again sorted by hand before being completely de-stemmed. Whole-berry fermentations are inoculated with RC212, D254, and Assmanshausen yeasts, and some native yeast fermentations. Small, open top fermenters with manual punch downs are utilized for optimum extraction while maintaining an elegant structure.

The primary fermentation finishes in 10-12 days. The wine is transferred to a combination of medium and medium+ toast Burgundy barrels, of which 40% are new, for malo-lactic fermentation and 11 months of aging. The wine was bottled, unfiltered, in July 2008.

Aromas, Flavors, and Palate Impressions

Leather, toast, minerals and vanilla, with cherry-berry, rose petal, cola, dried herbs, and some spicy/earthy notes, in a balanced and integrated style. Medium-bodied and broadly structured on the palate. The Santa Lucia Highlands typically produces wines of large-scale ripe fruit and a structured elegance. This cool vintage and the Morgan winemaking team created a wine with finely detailed fruit and a graceful style.



The Numbers

Alcohol	14.2%	Oak Aging	11 months
pH	3.55	Barrel	Francois Freres, Cadus, Meyrieux, 40% new
Total Acidity	5.7 g/L	Release Date	February 2009