



THE GRAPE

CHARDONNAY AT ITS BEST IS A REFLECTION OF VINEYARD AND WINEMAKER. THIS REQUIRES A COOL SITE AND A BALANCED TOUCH, AN ART FORM MASTERED BY THE MORGAN TEAM...

THE PLACE

ROSELLA'S VINEYARD IS AMONG THE MOST FAMED ESTATES IN THE SANTA LUCIA HIGHLANDS. THE DIJON CLONES PLANTED HERE, NOW IN THEIR SECOND DECADE, ARE AMONG THE MOST SOUGHT-AFTER FRUIT ON THE CENTRAL COAST...

THE WINE

AN EXTREMELY RARE WINE, ONLY 45 CASES OF THIS SOUGHT-AFTER CHARDONNAY BOTTLED. ELEGANT YET POWERFUL, ROSELLA'S DISPLAYS A PERFECT UNION OF VINEYARD SITE AND CELLAR EXPERTISE...

THE REVIEWS

Expected Release March '10

MORGAN

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2008 ROSELLA'S VINEYARD CHARDONNAY



Rosella's Vineyard. Owned and farmed by Gary Francioni and named for his wife, is one of the most famous estates in the Santa Lucia Highlands. It has provided both Pinot Noir and Chardonnay to Morgan for many years. Located just south of our own Double L Vineyard, Rosella's was planted in 1996 to several Dijon clones at 1089 vines per acre.

The vineyards of the Highlands' produced a small crop of very high quality fruit in 2008. A dry winter was followed by alternating heat and chill spells. The stress from the abnormal weather yielded small intensely flavored berries. The autumn weather was typical, leading to a clean harvest. We picked Rosella's on October 1st, 2008.

Whole cluster pressing retained the natural acidity and tropical fruit flavors. The must is barrel fermented in 40% new Francois Frere and Doreau barrels, the rest being one, two and three years old. The malo-lactic process did not completely finish, resulting in richness with balanced acidity. Nearly equal parts Dijon clone 76, 96 & 95 were used to construct the blend.

The nose displays bright citrus fruits with walnuts and butterscotch. Zesty grapefruit and lime flavors seamlessly integrate with butter-cream and toast. Perfectly placed acidity balances the rich, creamy finish. The combination of richness and acidity is ideal for dishes such as salmon with berre blanc sauce or a creamy chicken risotto...

VINEYARD

Appellation: Santa Lucia Highlands
Vineyard: Rosella's
Rootstock: S04
Clones: Dijon 76, 95 & 96
Soils: Arroyo Seco Sandy Loam
Climate: Very Cool, Region I (UCD)

WINE

Alcohol: 14.5%
Acidity: 6.3 g/L
pH: 3.48
Malo-lactic: 65%
Aging: 11 months in 100% French oak