



MORGAN

CRAFTING HIGHLANDS' HISTORY



2016 TWELVE CLONES PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	DOUBLE L, ROSELLA'S, BOEKENOOGEN, KW, TONDRÉ
<i>soils:</i>	ARROYO SECO GRAVELLY LOAM, CHUALAR LOAM
<i>clones:</i>	OVER 12 UNIQUE CLONES
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.0%
<i>acidity:</i>	6.10 G/L
<i>pb:</i>	3.56
<i>cooperage:</i>	10 MONTHS AGING IN FRENCH OAK; 38% NEW
<i>retail price:</i>	\$35.00

THE PLACE

The "Twelve Clones" Pinot Noir is drawn from the finest vineyards of the Santa Lucia Highlands appellation, including Morgan's own organically farmed "Double L" estate - which, in the 2016 vintage, accounted for 29% of the final blend. The "Twelve Clones" designation denotes the original, diverse Pinot plantings at the Double L. The vines here capture the warm morning sunshine from their elevated, east facing terraces overlooking the Salinas River Valley. Strong afternoon winds and evening fog from the nearby Monterey Bay create a cool Region I type climate. The resulting long growing season allows for gentle ripening, creating intense flavors with balanced acidity.

THE VINTAGE

The spring and summer were mild with no extreme cold or hot periods, but mildew control was a challenge. Happily, no rain in the fall resulted in clean fruit, and harvest started on August 30th, 2016.

THE WINE

The grapes were picked and hand-sorted in the vineyard. Upon arriving at the winery, grapes were sorted a second time before being destemmed. Whole berry fermentation was started using native and cultured yeast in small, open top tanks. Two times each day the cap was gently punched down. After fermentation, the wine was transferred into a combination of 38% new and one and two year-old French cooperage. The wine aged for almost a year before being bottled.

This special wine demonstrates the power and finesse of Pinot Noir from the Santa Lucia Highlands. It displays aromas of dark cherry, saddlewood, and sweet herbs. Flavors of wild cherry are complemented by notes of toasted oak and raspberry. Perfectly poised with fresh acidity, this wine is incredibly food-versatile. It is a wonderful accompaniment to roast chicken and grilled salmon, as well as almost any duck, beef or lamb preparation.