



MORGAN

CRAFTING HIGHLANDS' HISTORY



2017 HIGHLAND CHARDONNAY

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	DOUBLE L, TONDRE, LEAVENS, MCINTYRE, QUAIL
<i>clones:</i>	DIJON 95, 96, 76, 4, 15, 17, MUSQUE
<i>soils:</i>	CHUALAR AND ARROYO SECO LOAMS (GRANITIC)
<i>climate:</i>	COOL, REGION I+
<i>alcohol:</i>	14.1%
<i>acidity:</i>	7.4 G/L
<i>ph:</i>	3.13
<i>cooperage:</i>	8 MONTHS AGING IN FRENCH OAK; 29% NEW
<i>malolactic:</i>	75%
<i>retail price:</i>	\$28.00

THE GRAPE

Chardonnay, the most popular white wine varietal. A noble grape, originally from Burgundy, now with its world-class reputation firmly established in the best coastal regions of the New World.

THE PLACE

The Santa Lucia Highlands - Monterey Bay's cool ocean breezes lead to gentle ripening in the foothills above the Salinas Valley. Perfect conditions for growing award-winning Chardonnay.

With each vintage of Highland Chardonnay, we showcase the unique attributes of the Santa Lucia Highlands AVA. The 2017 cuvee includes 50% fruit from our Double L estate, the balance from outstanding neighbors in the SLH, including McIntyre and Tondre. The Double L Vineyard has been "Certified Organic" since 2002, but has been conscientiously farmed in this method since the original plantings in 1997.

The 2017 vintage commenced with a refreshingly wet winter with rainfall totals 40% above average, flushing vineyard soils of built up salts, and promoting healthy root and cover crop growth in the early season. Temperatures were average through August, though September saw three heat waves, resulting in wines with a rich fruit core, underlaid by an elegance from the early and mid-season cool temperatures.

THE WINE

The grapes were hand picked and sorted in the vineyard. Whole cluster pressing preserved the fruit flavors and natural acidity. We barrel fermented the wine in 29% new French oak, along with a combination of one and two year old and neutral barrels. Partial malo-lactic fermentation ensured the wine a creamy richness, balanced by bright acidity.

This focused, elegant Chardonnay's aromas feature pear, clove, green apple, and caramel. On the palate, aromas are complemented by a light touch of meyer lemon, graham cracker, and nutmeg. Incredibly food-friendly, the 2017 Highland Chardonnay is a perfect match for cream-sauced pastas, roast pork, and seafood.

