



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2017 METALLICO UN-OAKED CHARDONNAY

<i>appellation:</i>	MONTEREY
<i>vineyards:</i>	ROGER ROSE, LEAVENS, QUAIL RUN
<i>clones:</i>	MUSQUE, 809, 17
<i>soils:</i>	SANDY LOAM
<i>climate:</i>	COOL, REGIONS I&II
<i>alcohol:</i>	13.5%
<i>acidity:</i>	8.0 G/L
<i>ph:</i>	3.07
<i>cooperage:</i>	5 MONTHS IN STAINLESS STEEL
<i>malolactic:</i>	0%
<i>retail price:</i>	\$22.00



### THE GRAPE

Chardonnay, in its purest form, unadorned by oak. Select clones from top growers display intense tropical fruit and mineral aromas. Fresh, vibrant Chardonnay.

### THE PLACE

The 2017 vintage commenced with a refreshingly wet winter with rainfall totals about 40% above average, flushing vineyard soils of built up salts, and promoting healthy root and cover crop growth in the early season. Bud break occurred in mid-March and fruit set in mid-May. The winter's rains acted as a double-edged sword, deferring the need to irrigate until June in many areas, but also requiring heavy shoot thinning, leafing, and hedging, as vine canopies were quite vigorous. Temperatures were average through August, though September saw three heat waves, making picking decisions challenging and fruit sorting imperative. The hard work resulted in wines with a rich fruit core, underlaid by an elegance from the early- and mid-season cool temperatures.

Metallico is sourced from some of Monterey's best vineyards; in 2017 we focused on the Roger Rose, Leavens, and Quail Run estates. These vineyards are influenced by their proximity to the cold water of the Monterey Bay. This provides the perfect conditions for fruit forward, racy, and elegant Chardonnay.

Metallico is Chardonnay in the purest form, without an overlay of oak or malolactic fermentation to mask any of its fruit expression. Aromatics, intense fruit character, and bright acidity are the goals here.

### THE WINE

Upon arriving at the winery, the grapes were whole-cluster pressed. After pressing, the juice was cold tank fermented, retaining the essential bright fruit and mineral characteristics. The wine was not allowed to go through a secondary malo-lactic fermentation.

Metallico's aromatics are intense with golden delicious apple, bosc pear, and green mango. The palate has ripe fruit flavors of citrus and ginger. Crisp, food-friendly acidity keeps this wine refreshing and bright. It's a perfect accompaniment to shellfish and lighter summer-time fare.