



MORGAN

CRAFTING HIGHLANDS' HISTORY



2017 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 AND CHUALAR LOAMS (GRANITIC)
<i>clones:</i>	OVER 12 UNIQUE CLONES
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.2%
<i>acidity:</i>	6.3 G/L
<i>pb:</i>	3.44
<i>cooperage:</i>	10 MONTHS AGING IN FRENCH OAK; 40% 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 organic “Double L” estate - which, in the 2017 vintage, accounted for 47% of the final blend. The “Twelve Clones” designation denotes the original, diverse Pinot plantings at the Double L. Cloudy mornings, mid-day sunshine and strong winds, and evening fog create a cool Region I type climate. The long growing season allows for gentle ripening, creating intense flavors with balanced acidity.

THE VINTAGE

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 picked and hand-sorted in the vineyard. Upon arriving at the winery, grapes were sorted a second time before being destemmed. Whole berry fermentation started using native and cultured yeasts in small, open top tanks. After fermentation, the wine was transferred to 40% new French oak, for nine months of aging.

The 2017 Twelve Clones demonstrates the power and finesse of Pinot Noir from the Santa Lucia Highlands. It displays aromas of black cherry, cola, and graham cracker. Flavors of raspberry are complemented by notes of jolly rancher and toasted caramel. Perfectly poised with fresh acidity, this wine is incredibly food-friendly. It’s a wonderful accompaniment to roast chicken and grilled salmon, as well as almost any duck, beef or lamb preparation.