



MORGAN

CRAFTING HIGHLANDS' HISTORY



2017 DOUBLE L VINEYARD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>rootstock:</i>	101-14, 3309, RIPARIA GLOIRE, SO4
<i>clones:</i>	114, 115, 667, 777, POMMARD, SWAN
<i>soils:</i>	CHUALAR CLAYEY LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.1%
<i>acidity:</i>	6.9 G/L
<i>pb:</i>	3-43
<i>cooperage:</i>	11 MONTHS IN FRENCH OAK; 40% NEW
<i>production:</i>	991 CASES
<i>retail price:</i>	\$65.00

THE GRAPE

Pinot Noir demands the most from winegrower and winemaker. Morgan's Double L Vineyard and winemaking team have, for years, set the standard for world-class Pinot Noir.

THE PLACE

The Double L Vineyard's location in the northern end of the Santa Lucia Highlands AVA is widely regarded as one of the best spots for growing top flight Pinot Noir. Planted on east facing terraces overlooking the Salinas River Valley, the north-south vineyard row orientation provides optimum sun exposure and access to the strong afternoon breezes. The winds moderate the afternoon temperature, thickening the grape skins and concentrating flavors. The vineyard has been Certified Organic since 2002, making it the first and only vineyard in the Santa Lucia Highlands to achieve both organic and sustainable certifications.

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, then sorted a second time at the winery before being destemmed. Whole berry fermentation started with native and cultured yeasts. Supple texture and soft tannins are the result of daily manual punch downs. After fermentation, the wine was transferred into a combination of 40% new oak for 10 months of aging.

Morgan's 2017 Double L Pinot Noir presents aromas of strawberry preserves, cinnamon, peppercorn, and a hint of herbs. The wine is rich yet energetic; the aromas on the palate are supported by flavors of tart cherry and savory spices. An exquisite match for duck confit, lamb shank, and prime rib.