



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2017 DOUBLE L CHARDONNAY CLONE 15

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>rootstock:</i>	110-14
<i>clone:</i>	15
<i>soils:</i>	CHUALAR SANDY LOAM
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.1%
<i>acidity:</i>	7.1 G/L
<i>pH:</i>	3.24
<i>cooperage:</i>	10 MONTHS IN FRENCH OAK; 33% NEW
<i>malo-lactic:</i>	95%
<i>production:</i>	101 CASES
<i>retail price:</i>	\$44.00

### THE GRAPE

Chardonnay is the world's most popular white varietal, planted in almost every wine region. To be its best, it requires a cool climate, a long growing season, and well-drained soils – all key attributes found in the S.L.H.

### THE PLACE

The Double L Vineyard is well situated to produce Chardonnay of the highest caliber. Located near the northern tip of the Santa Lucia Highlands AVA, the vineyard receives brisk afternoon breezes from nearby Monterey Bay. North-south vineyard row orientation allows for optimum sun exposure on the Highlands' south-east facing terraces. Wind and sun combine for a long, cool growing season, resulting in vibrant fruit flavors with balanced acidity. The vineyard was certified organic in 2002, although it 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 about 40% above average, which flushed vineyard soils of built up salts and promoted 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 of vigorous vine canopies. Temperatures were mild 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.

### THE WINE

Our new Double L Vineyard, single clone Chardonnay showcases the lush fruit and minerality typical of its location and origin. Rich yet balanced, this limited release is pure Double L.

The grapes were picked when the flavor and acid balance were optimal. Hand sorted grapes were gently pressed as whole clusters to yield the highest quality juice. The juice was fermented in French oak – 33% new and a combination of one and two year old barrels. Ninety-five percent malo-lactic fermentation and lees stirring achieved creaminess with bright fruit and acidity – the trademark “Morgan Balance”.

Lemon blossom, butter toffee, and caramel aromas are echoed by lemon curd, graham cracker, and allspice on the palate. One of the finest food wines, the Double L Chardonnay Clone 15 will pair wonderfully with cream-based pasta dishes and roast pork.