



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2018 DOUBLE L VINEYARD RIESLING

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>clones:</i>	17(198), 239
<i>soils:</i>	CLAYEY CHUALAR LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	12.0%
<i>acidity:</i>	7.5 G/L
<i>residual sugar:</i>	1.4%
<i>ph:</i>	3.10
<i>cooperage:</i>	5 MONTHS AGING IN NEUTRAL FRENCH OAK AND SS
<i>production:</i>	193 CASES
<i>retail price:</i>	\$24.00

### THE GRAPE

Native to Germany, the noble Riesling grape is the basis of some of the world's most prized and longest-lived white wines.

### THE PLACE

The Double L Vineyard is at the northern end of the Santa Lucia Highlands. Here the ultra-cool climate and porous, mountainside soils provide ideal conditions for growing world-class Riesling.

The vintage commenced with precipitation much below average, though reservoirs remained full through the season after a very wet 2017. January and February were warm, resulting in premature budbreak in select parcels, increasing worries of frost as nighttime temperatures dipped below freezing on February 23rd and 24th. Luckily, no harm was done, and the following months saw temperatures at, and often below, seasonal averages. 2018 was a classically cool growing season in Monterey- an epic year for Morgan's cool climate varieties.

### THE WINE

Our Riesling grapes were foot stomped and left on the skins for 18 hours, then whole-cluster pressed. Freshness and bright fruit character were preserved by cold fermentation in stainless steel tanks. Fermentation was arrested by quickly chilling down the tanks to achieve an off-dry style and low alcohol.

In the glass, the 2018 Morgan Riesling displays a graceful, appealing nose of honeysuckle, jasmine, and green apple. Traditional Riesling flavors of key lime and lemon verbena work beautifully with the wine's opulent aromatics. The wine's slightly off-dry style and brisk acidity keep it balanced and fresh (much like a traditional German "Kabinett"). This wine is a natural pairing for spicy Asian cuisine, shellfish, ripe cheeses, and crème brûlée.