



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2018 DOUBLE L CHARDONNAY CLONE 96

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>rootstock:</i>	3309
<i>clones:</i>	96
<i>soils:</i>	ARROYO SECO LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	13.2%
<i>acidity:</i>	6.6 G/L
<i>pH:</i>	3.33
<i>cooperage:</i>	9 MONTHS IN 100% FRENCH OAK; 25% NEW
<i>malo-lactic:</i>	100%
<i>production:</i>	71 CASES
<i>retail price:</i>	\$44.00

### THE GRAPE

Clone 96 is one of the many “Dijon” clones of Chardonnay, imported from the University of Dijon through Oregon State University. It’s valued for early ripening, smaller yields, and fruity tropical notes.

### 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 morning fog and brisk afternoon breezes from nearby Monterey Bay. North-south vineyard row orientation allows for optimum sun exposure on the Highlands’ 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, though it has been conscientiously farmed in this method since the original plantings in 1997.

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

The grapes were picked when the flavor and acid balance was optimal, then hand-sorted and gently pressed to yield the highest quality juice. The juice was fermented in French oak - 25% new and a combination of one and two year old barrels. 100% malo-lactic fermentation and lees stirring were conducted to obtain the trademark “Morgan Balance”: creaminess with lush fruit, complemented by bright acidity.

Baked apple, cake batter, and caramel aromas are echoed on the palate by Meyer lemon and Bosc pear. One of the finest food wines, the Double L Chardonnay Clone 96 will pair wonderfully with seafood and poultry dishes, as well as a buttery steak.