



## 2018 Double L Pinot Noir (Clone LT)

appellation: SANTA LUCIA HIGHLANDS vineyard: DOUBLE L LT CLAYEY CHUALAR LOAM (GRANITIC) climate: VERY COOL, REGION I (UCD) alcobol: 14.0% acidity: 6.0 G/L 3.56 cooperage: II MONTHS IN FRENCH OAK; 43% NEW production: IOI CASES retail price: \$65.00

## THE GRAPE

clones:

soils:

ph:

Clone LT refers to one of the most celebrated Pinot Noir vineyards in Burgundy. We grafted a small block of this elegant suitcase clone at the top of Double L Vineyard.

## THE PLACE

The Double L Vineyard's location in the northern end of the Santa Lucia Highlands AVA affords Morgan the chance to grow the finest cool climate wine grapes. Planted on southeast facing terraces overlooking the Salinas River Valley, the north-south vineyard row orientation provides optimum sun exposure and access to the strong afternoon breezes. Coastal winds moderate the afternoon temperature, thickening the grape skins and concentrating flavors. The vineyard is the first in the Santa Lucia Highlands to achieve both organic and sustainable certifications.

The vintage commenced with well below average precipitation, though reservoirs remained full through the season after a very wet 2017. Warm January and February weather resulted in premature budbreak in select parcels, increasing worries of frost as nighttime temperatures dipped below freezing on February 23rd and 24th. No harm was done, and the remaining months of 2018 saw classically cool seasonal temperatures - an epic year for Morgan's cool climate varietals.

## THE WINE

The grapes were completely destemmed after hand sorting. Native yeasts began the whole berry fermentation in open top tanks. Manual punch downs provided supple texture and soft tannins. The wine was transferred to a combination of medium and medium-plus toast Burgundy barrels, 43% new, for malo-lactic fermentation and 10 months of aging. This wine shows seductive aromas of black cherry, sassafrass, and rose petal. Rich and smooth on the palate, intense flavors of dried red fruit and allspice are complemented by soft tannins.