



MORGAN

CRAFTING HIGHLANDS' HISTORY



2018 DOUBLE L VINEYARD SYRAH

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>rootstock:</i>	110-14, 420A
<i>clones:</i>	383 & 470
<i>soils:</i>	ARROYO SECO LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.1%
<i>acidity:</i>	6.2 G/L
<i>ph:</i>	3.56
<i>cooperage:</i>	10 MONTHS IN FRENCH OAK; 25% NEW
<i>production:</i>	200 CASES
<i>retail price:</i>	\$44.00

THE GRAPE

Syrah, originally from the Northern Rhône Valley in France, is one of the world's most widely planted wine grapes. Whether in Hermitage, Côte-Rôtie or Santa Lucia Highlands, Syrah from cool climates display equal parts intensity and elegance.

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 northeast facing terraces overlooking the Salinas River Valley, the north-south 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 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 varietals.

THE WINE

Syrah is the last varietal to be harvested each year on the Double L. The grapes are hand-picked and sorted for optimal flavor and acidity. After destemming 90% of the fruit and leaving 10% as whole clusters, the must is fermented by native yeast in small open-top tanks. Ten months of aging in 25% new French oak barrels added polish and elegance.

This wine shows inky purple hues in the glass, is medium-full bodied, yet light on its feet. Attractive aromas of licorice, smoked meat, and dried violets are supported by pepper and black fruits. The flavors of dark fruit and savory spices go perfectly with the bright acidity and a silky texture to display classic cool-climate Syrah character.