



MORGAN

CRAFTING HIGHLANDS' HISTORY



2018 DOUBLE L VINEYARD DRY 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>ph:</i>	3.08
<i>cooperage:</i>	5 MONTHS AGING IN NEUTRAL FRENCH OAK AND STAINLESS STEEL BARRELS
<i>production:</i>	54 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 allowed to finish, achieving this dry style.

In the glass, the 2018 Morgan Riesling displays a graceful, appealing nose of lemon verbena, menthol, and thyme. Traditional Riesling flavors of white tea and lime pith work beautifully with the wine's opulent aromatics. The fresh acidity and dryness make it a good pairing for raw seafood or camembert cheese.