



MORGAN

CRAFTING HIGHLANDS' HISTORY



2018 MCINTYRE CHARDONNAY

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	MCINTYRE VINEYARD
<i>rootstock:</i>	1103P
<i>clone:</i>	96
<i>soils:</i>	ARROYO SECO AND CHUALAR LOAMS (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	13.8%
<i>acidity:</i>	7.1 G/L
<i>ph:</i>	3.20
<i>cooperage:</i>	9 MONTHS IN 100% FRENCH OAK; 25% NEW
<i>malo-lactic:</i>	95%
<i>production:</i>	43 CASES
<i>retail price:</i>	\$44.00

THE GRAPE

Chardonnay at its best is a reflection of vineyard and respected winemaker. For this limited release, we went to one of the Highlands' most experienced growers: Steve McIntyre.

THE PLACE

The McIntyre Estate Vineyard is just a couple miles south of our own Double L Vineyard. Steve McIntyre helped "write the book" on sustainable farming; his was one of the first vineyards to be "certified sustainable" by CCVT. His conscientious farming techniques, combined with mountainside soils and close proximity to Monterey Bay create a perfect terroir for growing sensational Chardonnay.

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

Hand sorted grapes were gently whole cluster pressed, preserving the fruit, flavors and natural acidity. Barrel fermentation in the finest French oak began with Montrachet yeast, and the wine was allowed nine months of barrel aging (25% new). Ninety five percent of the wine was allowed to go through secondary, malo-lactic fermentation, adding a touch of butter and rounded mouthfeel to the McIntyre's tropical fruit character and bright acidity. This gives us our trademark "Morgan Balance."

In the glass, the Morgan "McIntyre Vineyard" Chardonnay displays a beautiful light straw and golden hue. On the nose, grilled pineapple flavors are joined by notes of nutmeg and toffee. On the palate, those elements are echoed with lemon meringue and green apple characters. A touch of butterscotch from the ML and barrel aging is balanced by bright acidity and a long finish. This is an elegant, layered Chardonnay with a myriad of pairing possibilities. It should be served at cellar temperature (not too cold) and will go well with flavorful seafood and poultry dishes, as well as a buttery steak. It will reward short term, proper cellaring.

