



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2018 TWELVE CLONES PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	DOUBLE L, ROSELLA'S, BOEKENOOGEN, KW, TONDRÉ
<i>soils:</i>	ARROYO SECO AND CHUALAR LOAMS (GRANITIC)
<i>clones:</i>	OVER 12 UNIQUE CLONES
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.3%
<i>acidity:</i>	6.0 G/L
<i>pb:</i>	3.56
<i>cooperage:</i>	9 MONTHS AGING IN FRENCH OAK; 35% NEW
<i>retail price:</i>	\$35.00

### THE PLACE

The Twelve Clones Pinot Noir is drawn from the finest vineyards of the Santa Lucia Highlands appellation, including Morgan's organic Double L estate — which, in the 2018 vintage, accounted for 62% of the final blend. The Twelve Clones designation denotes the original, diverse pinot plantings at the Double L. Cloudy mornings, mid-day sunshine and strong winds, and evening fog create a cool Region I type climate. The long growing season allows for gentle ripening, creating intense flavors with balanced acidity.

### THE VINTAGE

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

The grapes were picked and hand-sorted in the vineyard. Upon arriving at the winery, grapes were sorted a second time before being destemmed. Whole berry fermentation started using native and cultured yeasts in small, open top tanks. After fermentation, the wine was transferred to 35% new French oak for nine months of aging.

The 2018 Twelve Clones demonstrates the finesse of pinot noir from the Santa Lucia Highlands. It displays aromas of blackberry, cola, and allspice. Flavors of red and black fruit are complemented by notes of black plum and toasty oak. Perfectly poised, this medium bodied wine is light on its feet with elegant tannins and bright acidity. A wonderful accompaniment to roasted chicken and grilled salmon, as well as almost any duck, beef, or lamb preparation.