



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2019 DOUBLE L VINEYARD 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>	10.9%
<i>acidity:</i>	8.3 G/L
<i>residual sugar:</i>	1.8%
<i>ph:</i>	2.95
<i>cooperage:</i>	8 MONTHS AGING IN STAINLESS STEEL
<i>production:</i>	139 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 2019 vintage commenced with bud break in late March, after a cold February and yearly precipitation 16% above average. Though the growing season started 10 days late, temperatures were slightly warmer than average from April on, helping the vines to catch up. A rain event in May gave the vines an extra drink, though also increasing mildew concerns. The warm temperatures and dry-farming (in select parcels) helped to achieve wines with great phenolic, acid, and flavor balance. Harvest commenced on September 9th and finished on October 21st, resulting in a compact yet high quality vintage.

### THE WINE

Our Riesling grapes were foot stomped and left on the skins for 14 hours, then whole-cluster pressed. Freshness and bright fruit character were preserved by cold fermentation in stainless steel tanks. Fermentation was arrested by quickly chilling down the tanks to achieve an off-dry style and low alcohol.

In the glass, the 2019 Morgan Riesling displays a graceful, appealing nose of honeysuckle, white flowers, and meyer lemon. Traditional Riesling flavors of green apple and honeydew work beautifully with the wine's opulent aromatics. The wine's style starts with subtle sweetness then finishes bright and dry (much like a traditional German "Kabinett"). This wine is a natural pairing for spicy Asian cuisine, shellfish, ripe cheeses, and crème brûlée.