



MORGAN

CRAFTING HIGHLANDS' HISTORY



2019 DOUBLE L VINEYARD CHARDONNAY

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>clones:</i>	96, 4, 95, 76
<i>soils:</i>	ARROYO SECO AND CHUALAR LOAMS (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.2%
<i>acidity:</i>	6.5 G/L
<i>ph:</i>	3.24
<i>cooperage:</i>	10 MONTHS IN 100% FRENCH OAK; 30% NEW
<i>malo-lactic:</i>	75%
<i>production:</i>	498 CASES
<i>retail price:</i>	\$46.00



PLACE

Located in the well-drained foothills above the Salinas Valley, the Santa Lucia Highlands appellation is California's most distinctive region for growing terroir-driven wines. Strong afternoon winds and coastal fog originating from nearby Monterey Bay flow through the AVA, resulting in one of the longest growing seasons in North America.

Conscientiously farmed since the original plantings in 1997, today Morgan's Double L Estate Vineyard is the only certified organic vineyard in the Santa Lucia Highlands. Located at the northern end of the AVA, the vineyard's north-south row orientation provides optimal wind and sun exposure.

VINTAGE

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 ten 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 helped to achieve wines with great phenolic, acid, and flavor balance.

WINE

The grapes were picked when the flavor and acid balance was optimal, then hand-sorted and gently pressed to yield the highest quality juice. The juice was fermented in French oak - 30% new and a combination of one & two year old barrels. Seventy-five percent malo-lactic fermentation and lees stirring were conducted to obtain medium body with balanced richness and acidity.

Notes of pineapple, lemon curd, and marshmallow are echoed on the palate by butter toffee and baked apple. One of the finest food wines, the Double L Chardonnay will pair wonderfully with seafood and poultry dishes, as well as a buttery steak.