



2019 DOUBLE L PINOT NOIR, CLONE LT

appellation: vineyard: clone: soil: climate: alcohol: acidity: ph: cooperage: production: retail price: SANTA LUCIA HIGHLANDS DOUBLE L LT CLAYEY CHUALAR LOAM (GRANITIC) VERY COOL, REGION I (UCD) I4.2% 6.2 G/L 3.40 IO MONTHS IN FRENCH OAK; 35% NEW IO5 CASES \$70.00

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 unique 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 began ten days late, slightly warmer than average temperatures starting in April helped the vines 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, medium acid, and flavor balance.

WINE

Clone LT refers to one of the most celebrated Pinot Noir vineyards in Burgundy. We grafted a small block of this elegant suitcase clone at the top of Double L Vineyard.

The grapes were completely destemmed after hand sorting. Native yeasts began the whole berry fermentation in open top tanks. Manual punch downs provided supple texture and soft tannins. The wine was transferred to a combination of medium and medium-plus toast Burgundy barrels, 35% new, for malo-lactic fermentation and ten months of aging. This wine shows seductive aromas of fresh raspberries and blueberries, joined by potpouri. Rich and smooth on the palate, intense flavors of jolly rancher and forest floor are complemented by elegant chalky tannins.