



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2019 DOUBLE L VINEYARD DRY 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>	12.0%
<i>acidity:</i>	7.6 G/L
<i>ph:</i>	2.90
<i>cooperage:</i>	4 MONTHS AGING IN NEUTRAL FRENCH OAK AND STAINLESS STEEL BARRELS
<i>production:</i>	49 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 18 hours, then whole-cluster pressed. Freshness and bright fruit character were preserved by cold fermentation in stainless steel tanks. Fermentation was allowed to finish, achieving this dry style.

In the glass, the 2019 Morgan Riesling displays a graceful, appealing nose of jasmine, lemon meringue, and honeydew. Traditional Riesling flavors of citrus and tropical fruits work beautifully with the wine's opulent aromatics. Bone-dryness and electric acidity make this Riesling a good pairing for raw oysters or moules frites.