



MORGAN

CRAFTING HIGHLANDS' HISTORY



2019 McINTYRE VINEYARD CHARDONNAY

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	MCINTYRE VINEYARD
<i>rootstock:</i>	1103P
<i>clone:</i>	96
<i>soils:</i>	CHUALAR LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.0%
<i>acidity:</i>	5.9 G/L
<i>ph:</i>	3.26
<i>cooperage:</i>	10 MONTHS IN 100% FRENCH OAK; 30% NEW
<i>malolactic:</i>	100%
<i>production:</i>	70 CASES
<i>retail price:</i>	\$44.00



PLACE

Steve McIntyre is the founder of sustainable growing in the Santa Lucia Highlands, and his McIntyre Estate Vineyard was one of the first to achieve a Sustainability in Practice certification. McIntyre combines conscientious farming techniques with the property's coastal influences to grow sensational chardonnay.

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

WINE

Hand sorted grapes were whole cluster pressed, preserving fruit flavors and natural acidity. The juice was barrel fermented with native yeast in 100% French oak (30% new), followed by ten months of barrel aging.

In the glass, the McIntyre Vineyard Chardonnay displays a beautiful light straw hue. On the nose, aromas of pineapple are joined by salted butter toffee and baking spices. Those elements are echoed on the palate by pear and hazelnut. Malolactic fermentation adds a rounded mouthfeel to the wine's tropical fruit and bright acidity.

This rich, balanced chardonnay should be served at cellar temperature and will go well with flavorful seafood and poultry dishes, as well as a buttery steak. It will reward medium term, proper cellaring.