



MORGAN

CRAFTING HIGHLANDS' HISTORY



2019 METALLICO UN-OAKED CHARDONNAY

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	LEAVENS, DOUBLE L, ROGER ROSE
<i>clones:</i>	MUSQUÉ, ROGER ROSE, 96
<i>soils:</i>	CHUALAR AND ARROYO SECO LOAMS (GRANITIC)
<i>climate:</i>	COOL, REGION I TO II
<i>alcohol:</i>	13.4%
<i>acidity:</i>	7.5 G/L
<i>ph:</i>	3.15
<i>cooperage:</i>	8 MONTHS IN STAINLESS STEEL
<i>malolactic:</i>	0%
<i>retail price:</i>	\$22.00

THE GRAPE

Metallico is chardonnay in its purest form, unadorned by oak. Select clones from top growers display intense tropical fruit and mineral aromas.

THE PLACE

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.

Metallico is sourced from some of Monterey's best vineyards. In 2019 we focused on Leavens and Double L, with a little fruit coming from Roger Rose. These vineyards are influenced by their proximity to the cold water of Monterey Bay, providing the perfect conditions for fruit forward, racy, and elegant Chardonnay.

THE WINE

Upon arriving at the winery, the grapes were whole-cluster pressed. After pressing, the juice was cold tank fermented, retaining the essential bright fruit and mineral characters. The wine was not allowed to go through a secondary malo-lactic fermentation.

Metallico's aromatics are intense with pineapple, jasmine, and subtle vanilla. The palate has ripe fruit flavors of asian pear and lemon meringue. This wine encompasses a light-medium body with bright acidity and a long finish. It's a perfect accompaniment to shellfish and lighter summertime fare.