



MORGAN

CRAFTING HIGHLANDS' HISTORY



2020 MCINTYRE VINEYARD CHARDONNAY

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	MCINTYRE VINEYARD
<i>clone:</i>	96
<i>soil:</i>	CHUALAR LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.0%
<i>acidity:</i>	6.8 G/L
<i>ph:</i>	3.22
<i>cooperage:</i>	9 MONTHS IN 100% FRENCH OAK; 29% NEW
<i>malolactic:</i>	80%
<i>production:</i>	146 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.

Originally planted in 1973, McIntyre Vineyard boasts some of the oldest vines in the Santa Lucia Highlands. Owner Steve McIntyre is one of the originators of the SIP (Sustainable in Practice) Certification Program, combining his conscientious farming techniques with the property's coastal influence to grow grapes with complex expression of terroir.

VINTAGE

Plentiful rainfall in the winter and spring months contributed to good growing conditions and bud break early in the 2020 season. Cold and windy conditions during bloom in late May moderately reduced crop sizes. Summer saw typical weather – vine and cluster health were excellent, with high-quality, clean fruit. Wildfires in early August challenged Santa Lucia Highland growers to monitor smoke exposure and select only unaffected fruit for harvest.

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 (29% new), followed by nine months of barrel aging.

In the glass, the McIntyre Vineyard Chardonnay displays a beautiful light straw hue. On the nose, aromas of lemon curd are joined by subtle jasmine and baking spices. Those elements are echoed on the palate by baked apple and subtle hazelnut. Malolactic fermentation adds a rounded mouthfeel to the wine's tropical fruit and bright acidity.