



MORGAN

CRAFTING HIGHLANDS' HISTORY



2020 METALLICO UN-OAKED CHARDONNAY

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	LEAVENS, DOUBLE L, MCINTYRE
<i>clones:</i>	MUSQUÉ, ROGER ROSE, 96
<i>soils:</i>	CHUALAR AND ARROYO SECO LOAMS (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	13.5%
<i>acidity:</i>	6.9 G/L
<i>ph:</i>	3.22
<i>cooperage:</i>	4 MONTHS IN STAINLESS STEEL
<i>malolactic:</i>	0%
<i>retail price:</i>	\$22.00



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. This unique combination of abundant sunshine and truly cool climate creates wine with intense flavors and balanced acidity.

VINTAGE

Plentiful rainfall in the winter and spring months contributed to good growth 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 Highlands growers to monitor smoke exposure and select only unaffected fruit for harvest.

WINE

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

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 did not go through a secondary malo-lactic fermentation.

Metallico's aromatics are intense with Asian pear, green mango, and baked apple. The palate has ripe fruit flavors of lemon meringue and quince. 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.