



MORGAN

2020 Double L Vineyard Dry Riesling



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.

Conscientiously farmed since the original plantings in 1997, today Morgan's Double L Estate Vineyard is the only certified organic vineyard in the Santa Lucia Highlands. Located at the northern end of the AVA, the vineyard's north-south row orientation provides optimal wind and sun exposure.

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

Our riesling grapes were gently pressed and cold settled. 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 2020 Double L Dry Riesling displays a graceful, appealing nose of white peach, apricot, mango, and honeysuckle. Traditional riesling flavors of green apple and kiwi work beautifully with the wine's opulent aromatics. Bone-dryness and bright acidity make this riesling a good pairing for oysters, summer salads, and aged cheese.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Double L
CLONES:	17(198), 239
SOIL:	Clayey Chualar Loam (Granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	8 months in neutral French Oak

ALCOHOL:	12.5%
ACIDITY:	7.5 g/l
pH:	2.94

PRODUCTION:	48 cases
RETAIL PRICE:	\$24. ⁰⁰