



# MORGAN

## 2020 Double L Vineyard 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.

Conscientiously farmed since the original plantings in 1997, today the Double L is the only certified organic vineyard in the Santa Lucia Highlands. Located at the northern end of the AVA, the vineyard's unique 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, which was arrested by chilling down the wine to achieve an off-dry style and low alcohol.

In the glass, the 2020 Double L Riesling displays a graceful, appealing nose of jasmine, green apple, and lemon balm. Traditional riesling flavors of white peach and honeysuckle work beautifully with the wine's opulent aromatics. The wine's style starts with subtle sweetness, yet finishes bright and dry (much like a traditional German "Kabinett"). This wine is a natural pairing for spicy Asian cuisine or Roquefort 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 Stainless Steel		
ALCOHOL:	11%	pH:	2.94
ACIDITY:	7.3 g/l	PRODUCTION:	184 cases
RS:	1.5%	RETAIL PRICE:	\$24. <sup>00</sup>