



MORGAN

2020 Highland Chardonnay



PLACE

Located in the well-drained foothills above the Salinas Valley, the Santa Lucia Highlands appellation features perfect conditions for growing award-winning chardonnay. Nearby Monterey Bay's ocean breezes cool the appellation, leading to a long growing season and gentle ripening.

With each vintage of Highland Chardonnay, we showcase the unique attributes of the Santa Lucia Highlands AVA. The 2020 cuvée includes 48% fruit from our certified organic Double L estate, with the balance from outstanding neighbors, including McIntyre and Tondre vineyards.

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

The grapes were hand picked and sorted in the vineyard. Whole cluster pressing preserved the fruit flavors with medium acidity. Barrel fermentation in 29% new French oak and partial malo-lactic ensure the wine's silky richness and medium body.

This focused, elegant chardonnay's aromas feature asian pear, graham cracker, and baking spices. On the palate, aromas are complemented by a light touch of toffee and Nilla wafer. Incredibly food-friendly, the Highland Chardonnay is a perfect match for cream-sauced pastas, roast pork, and seafood.

APPELLATION:	Santa Lucia Highlands		
VINEYARD:	Double L, McIntyre, Tondre, Leavens		
CLONES:	96, 95, 548, 4, 17, Hillside		
SOIL:	Chualar & Arroyo Seco Loams (Granatic)		
CLIMATE:	Cool, Region I+ (UCD)		
COOPERAGE:	8 months in French Oak, 29% new		
ALCOHOL:	13.8%	pH:	3.30
ACIDITY:	6.3 g/l	RETAIL PRICE:	\$28. ⁰⁰
MALOLACTIC:	80%		