



MORGAN

2020 Twelve Clones Pinot Noir



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.

The Twelve Clones Pinot Noir is drawn from the finest vineyards of the Santa Lucia Highlands appellation, including Morgan's organic Double L estate.

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 Highland growers to monitor smoke exposure and select only unaffected fruit for harvest.

WINE

The grapes were hand sorted in the vineyard and again at the winery before being completely destemmed. Whole berry fermentation started using native and cultured yeasts in small, open top tanks. After fermentation, the wine was transferred to 35% new French oak for nine months of aging.

The 2020 Twelve Clones demonstrates the finesse typical of pinot noir from the Santa Lucia Highlands. Aromas of black cherry, tobacco, and espresso bean are complemented by flavors of black fruit and a hint of sweet and savory spices. Perfectly poised, this medium plus bodied wine is supported by rich tannins. A wonderful accompaniment to roasted chicken and grilled salmon, as well as almost any duck, beef, or lamb preparation.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Double L, KW
CLONES:	Over 12 unique clones
SOIL:	Arroyo Seco and Chualar Loams (Granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	9 months in French Oak, 35% new

ALCOHOL:	13.8%	pH:	3.60
ACIDITY:	5.5 g/l	RETAIL PRICE:	\$38.00