MORGAN

2021 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.

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

The 2021 growing season commenced with budbreak in mid-March after a cold, dry winter. Very windy conditions during flowering led to below average fruit set. Classically cool Monterey temperatures continued throughout the growing season, punctuated by brief heat waves that moved ripening along. Harvest began on September 7th and concluded abruptly in late October preceding a rain event, resulting in clean and perfectly ripe fruit.

WINE

Our riesling grapes were foot stomped and left to macerate overnight, then the juice was cold settled after gentle pressing. Bright fruit character was preserved by cold fermentation in stainless steel tanks. Fermentation was allowed to finish, achieving this dry style.

In the glass, the 2021 Double L Dry Riesling displays a graceful, appealing nose of chamomile, white peach, and apple blossom. Traditional riesling flavors of green apple and key lime work beautifully with the wine's opulent aromatics. Bright acidity makes this bone-dry riesling a good pairing for oysters, summer salads, and soft, creamy cheeses.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Double L
CLONES:	17(198), 239
SOIL:	Clayey Chualar Loam (granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	4 months in neutral French Oak

ALCOHOL:	12.4%	pH:	3.07
ACIDITY:	7.2 g/l	PRODUCTION:	57 cases
RS:	0%	RETAIL PRICE:	$24.00