

MORGAN

2021 Double L Vineyard Pinot Noir

Pommard 5



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

Pommard 5 (P5) is a widely planted pinot noir clone in cool climates like the Santa Lucia Highlands. It ripens fairly late in the season, with high yields if not carefully managed. Handled properly, it makes wines of structure and depth.

The 2021 Double L Pinot Noir Pommard 5 is rich yet energetic. Aromas of black cherry, rose petal, and espresso bean are supported on the palate by bright red and black fruits, with a hint of sandalwood and baking spices. This wine features a medium body and elegant tannins — an exquisite match for duck confit or prime rib.

APPELLATION: Santa Lucia Highlands

VINEYARD: Double L
CLONES: Pommard 5

SOIL: Clayey Chualar Loam (Granitic)
CLIMATE: Very Cool, Region I (UCD)

COOPERAGE: 11 months in French Oak, 40% new

ALCOHOL: 13.8% PRODUCTION: 99 cases ACIDITY: 5.4 g/l RETAIL PRICE: \$75.00

pH: 3.62