



MORGAN

2021 Double L Vineyard 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.

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

The grapes were hand picked and sorted in the vineyard, then sorted a second time at the winery. Native and cultured yeasts began fermentation in open top tanks. After fermentation, the wine was transferred into 40% new French oak for 10 months of aging.

The 2021 Double L Pinot Noir is rich yet energetic. Aromas of wild cherry, christmas spice, and rose petal are supported on the palate by black plum, savory spices, and forest floor. This wine features a medium body with elegant tannins — an exquisite match for duck confit or prime rib.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Double L
CLONES:	LT, 114, Swan, 943, 4
SOIL:	Clayey Chualar Loam (Granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	10 months in French Oak, 40% new

ALCOHOL:	14.0%
ACIDITY:	5.3 g/l
pH:	3.61

PRODUCTION:	1,308 cases
RETAIL PRICE:	\$75. ⁰⁰