



# MORGAN

## 2021 Double L Vineyard Syrah



### 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 the fermentation in open top tanks with 17% whole clusters. After fermentation, the wine was transferred into 25% new French oak for ten months of aging.

This wine shows inky purple hues in the glass. Attractive aromas of blackberries, crushed violets, graphite, and dark chocolate are supported by flavors of black fruit and savory herbs. The rich fruit is balanced by bright acidity and elegant tannins – displaying classic cool-climate syrah character.

<b>APPELLATION:</b>	Santa Lucia Highlands
<b>VINEYARD:</b>	Double L
<b>CLONES:</b>	383 & 470
<b>SOIL:</b>	Clayey Chualar Loam (Granitic)
<b>CLIMATE:</b>	Very Cool, Region I (UCD)
<b>COOPERAGE:</b>	10 months in French Oak, 25% new

<b>ALCOHOL:</b>	14.4%	<b>PRODUCTION:</b>	296 cases
<b>ACIDITY:</b>	6.0 g/l	<b>RETAIL PRICE:</b>	\$50.00
<b>pH:</b>	3.6		