



MORGAN

2021 Highland Chardonnay



PLACE

Located in the well-drained foothills above the Salinas Valley, the Santa Lucia Highlands appellation features perfect conditions for growing award-winning chardonnay. Nearby Monterey Bay's ocean breezes cool the appellation, leading to a long growing season and gentle ripening.

With each vintage of Highland Chardonnay, we showcase the unique attributes of the Santa Lucia Highlands AVA. The 2021 cuvée includes 47% fruit from our certified organic Double L estate, with the balance from outstanding neighbors, including McIntyre and Tondré vineyards.

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. Whole cluster pressing preserved the fruit flavors with fresh acidity. Barrel fermentation occurred in 27% new French oak with native and cultured yeasts. Malolactic conversion ensured silky richness and a medium body.

This focused, elegant chardonnay's aromas feature Bosc pear, Golden Delicious apple, and sweet baking spices. On the palate, aromas are complemented by lemon curd, baked apple, and a hint of butterscotch. Incredibly food-friendly, the Highland Chardonnay is a perfect match for cream-sauced pastas, roasted pork, and seafood.

APPELLATION:	Santa Lucia Highlands		
VINEYARD:	Double L, McIntyre, Tondré, Leavens		
CLONES:	96, 95, 548, 4, 17, Hillside		
SOIL:	Chualar & Arroyo Seco Loams (Granatic)		
CLIMATE:	Cool, Region I+ (UCD)		
COOPERAGE:	8 months in French Oak, 27% new		
ALCOHOL:	14.1%	pH:	3.27
ACIDITY:	6.4 g/l	RETAIL PRICE:	\$30. ⁰⁰
MALOLACTIC:	90%		