



MORGAN

2021 Metallico Un-Oaked Chardonnay



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. This unique combination of abundant sunshine and truly cool climate creates wine with intense flavors and balanced acidity.

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

Metallico is chardonnay in its purest form, unadorned by oak. Select clones from top growers display intense tropical aromas and minerality.

Upon arriving at the winery, the grapes were whole-cluster pressed. After pressing, the juice was cold tank fermented, retaining the essential bright fruit and mineral characters. The wine did not go through a secondary malolactic fermentation.

Metallico's aromatics are intense with white peach, citrus blossom, and pineapple. The palate has ripe fruit flavors of green apple and lemon meringue. This wine encompasses a light-medium body with bright acidity and a long finish. It's a perfect accompaniment to shellfish and lighter summertime fare.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Leavens, Double L, McIntyre
CLONES:	Musqué, Roger Rose, 96
SOIL:	Chualar & Arroyo Seco loams (granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	6 months in Stainless Steel

ALCOHOL:	13.5%	pH:	3.25
ACIDITY:	6.5 g/l	RETAIL PRICE:	\$24. ⁰⁰
MALOLACTIC:	0%		