



MORGAN

2021 Twelve Clones 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.

The Twelve Clones Pinot Noir is drawn from the finest vineyards of the Santa Lucia Highlands appellation, including Morgan's organic Double L estate which, in the 2021 vintage, accounted for 61% of the final blend.

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 sorted in the vineyard and again at the winery before being completely destemmed. Whole berry fermentation started using native and cultured yeasts in small, open top tanks. After fermentation, the wine was transferred to 32% new French oak for nine months of aging.

The 2021 Twelve Clones demonstrates the finesse typical of pinot noir from the Santa Lucia Highlands. Aromas of raspberry hard candy, bay laurel, and bergamot tea are complemented by flavors of red fruits, potpourri, and a hint of sweet and savory spices. Perfectly poised, this medium plus bodied wine is supported by elegant tannins. A wonderful accompaniment to roasted chicken and grilled salmon, as well as almost any duck, beef, or lamb preparation.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Double L, KW, Highlands, Boekenoogen, Tondré
CLONES:	Over 12 unique clones
SOIL:	Arroyo Seco and Chualar Loams (Granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	9 months in French Oak, 32% new

ALCOHOL:	14.2%	pH:	3.59
ACIDITY:	5.5 g/l	RETAIL PRICE:	\$39. ⁰⁰