



# MORGAN

## 2022 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 2022 vintage, accounted for 61% of the final blend.

### VINTAGE

The 2022 growing season commenced in early March, after a dry winter and freezing temperatures just before budbreak. Cool and windy weather throughout flowering, paired with drought conditions, led to reduced cluster counts across the region. Above average summer temperatures and decreased marine layer, along with a heatwave Labor Day Weekend, compelled an early, concentrated harvest that concluded by mid October. The vintage will be clean, fruit-driven, and fairly opulent – wines that truly tell a story.

### 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 36% new French oak for nine months of aging.

The 2022 Twelve Clones has the power, balance, and finesse typical of SLH pinot noir. Notes of cherry cola, dried herbs, and leather are joined by mild tannins and elegant acid. Wonderfully balanced with a long finish, it aims to please any pinot noir lover. Food accompaniments include lamb, grilled line-caught salmon, BBQ chicken, and duck confit.

<b>APPELLATION:</b>	Santa Lucia Highlands
<b>VINEYARD:</b>	Double L, KW, Highlands, Boekenoogen, Tondré
<b>CLONES:</b>	Over 12 unique clones
<b>SOIL:</b>	Arroyo Seco and Chualar Loams (Granitic)
<b>CLIMATE:</b>	Very Cool, Region I (UCD)
<b>COOPERAGE:</b>	9 months in French Oak, 36% new

<b>ALCOHOL:</b>	14.0%	<b>pH:</b>	3.55
<b>ACIDITY:</b>	5.7 g/l	<b>RETAIL PRICE:</b>	\$39. <sup>00</sup>