



MORGAN

2022 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 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 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 15% whole clusters. After fermentation, the wine was transferred into 33% new French oak for seventeen months of aging.

This wine shows inky purple hues in the glass. Attractive aromas of boysenberry jam, white pepper, and anise are supported by flavors of savory and black fruits. The rich fruit is balanced by bright acidity and elegant tannins – displaying classic cool-climate syrah character.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Double L
CLONES:	383 & 470
SOIL:	Clayey Chualar Loam (Granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	17 months in French Oak, 33% new

ALCOHOL:	13.5%	PRODUCTION:	75 cases
ACIDITY:	7.0 g/l	RETAIL PRICE:	\$50. ⁰⁰
pH:	3.41		