MORGAN

# 2023 Double L Vineyard Dry Riesling

## 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 2023 season began with a classically cold and legendarily wet winter and spring (40% above average rainfall in Monterey County) which delayed bud break, bloom, and fruit set. Healthy crop loads and canopies developed through the summer, necessitating extra hedging to manage shade amid relatively high mildew pressure. Harvest began on September 21st, and concluded on November 8th after nearly two months of beautiful weather. Perhaps the coldest and wettest season since 2011, the resulting wines are fresh and aromatic, with bright acidity, moderate alcohol, and elegant texture.

## WINE

Our riesling grapes were gently pressed and cold settled. Freshness and bright fruit character were preserved by cold fermentation in stainless steel tanks. Fermentation was allowed to finish, achieving this dry style.

In the glass, the 2023 Double L Dry Riesling displays a graceful, appealing nose of pear, Meyer lemon, and white peach. Traditional riesling flavors of apple and pear work beautifully with the wine's opulent aromatics. Bone-dryness and bright acidity make this riesling a good pairing for oysters, summer salads, and aged cheese.

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| APPELLATION: | Santa Lucia Highlands |
| VINEYARD: | Double L |
| CLONES: | 17(198), 239 |
| SOIL: | Clayey Chualar Loam (Granitic) |
| CLIMATE: | Very Cool, Region I (UCD) |
| COOPERAGE: | 5 months in neutral French Oak |

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| ALCOHOL: | 11.2% | pH: | 2.90 |
| ACIDITY: | 9.00 g/l | PRODUCTION: | 193 cases |
| RS: | 0% | RETAIL PRICE: | $28.00 |

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