



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2018 DOUBLE L PINOT NOIR CLONE 777

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>clones:</i>	777
<i>soils:</i>	CHUALAR LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	13.7%
<i>acidity:</i>	6.4 G/L
<i>ph:</i>	3.50
<i>cooperage:</i>	11 MONTHS IN FRENCH OAK; 40% NEW
<i>production:</i>	106 CASES
<i>retail price:</i>	\$65.00



### THE GRAPE

"777" is one of the so-called "Dijon" clones. Originally from Morey St. Denis in the Cote d'Or, it is at the heart of some of Burgundy's greatest reds. This clone's typically smaller berry size and bunch weight make for intensity in both fruit flavors and aromatics. Great color, forward fruit and spice, and a soft, elegant structure are hallmarks of 777.

### THE PLACE

The Double L Vineyard's location in the northern end of the Santa Lucia Highlands AVA affords Morgan the chance to grow the finest cool climate wine grapes. Planted on northeast facing terraces overlooking the Salinas River Valley, the north-south vineyard row orientation provides optimum sun exposure and access to the strong afternoon breezes. Winds moderate the afternoon temperature, thickening the grape skins and concentrating flavors. The vineyard is the first in the Santa Lucia Highlands to achieve both organic and sustainable certifications.

The vintage commenced with precipitation much below average, though reservoirs remained full through the season after a very wet 2017. January and February were warm, resulting in premature budbreak in select parcels, increasing worries of frost as nighttime temperatures dipped below freezing on February 23rd and 24th. Luckily, no harm was done, and the following months saw temperatures at, and often below, seasonal averages. 2018 was a classically cool growing season in Monterey- an epic year for Morgan's cool climate varietals.

### THE WINE

The grapes were completely destemmed after hand sorting. Native yeasts began the whole berry fermentation in open top tanks. Manual punch downs provided supple texture and soft tannins. The wine was transferred to a combination of medium and medium-plus toast Burgundy barrels, 40% new, for malo-lactic fermentation and 11 months of aging.

This wine shows seductive aromas of cranberry, strawberry, and a hint of cinnamon. On the palate are cherry pit and baking spices, supported by a light-medium body and fine grain tannins.