



MORGAN

2022 Double L Vineyard Chardonnay Dijon Clones



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.

WINE

Dijon clones, originally selected by the University of Dijon in Burgundy, became very popular in the 1990s and 2000s due to their early ripening, disease resistance, and balanced yields. In general, our clones 95 and 96 tend to show lots of tropical and floral qualities, while retaining fresh acidity.

Notes of key lime pie, pineapple, and salted butter are echoed on the palate by Asian pear and baking spices. One of the finest food wines, the Double L Chardonnay Dijon Clones will pair wonderfully with seafood and poultry dishes, as well as a buttery steak.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Double L
CLONE:	96, 95
SOIL:	Arroyo Seco & Chualar Loam (Granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	10 months in 100% French Oak, 25% new

ALCOHOL:	14.2%	MALOLACTIC:	100%
ACIDITY:	6.50 g/l	PRODUCTION:	75 cases
pH:	3.14	RETAIL PRICE:	\$48. ⁰⁰