



MORGAN

2022 Double L Vineyard Pinot Noir

Clone 667



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

Of the Dijon clones imported from Burgundy, 667 is one of the most popular. It has small, tight clusters making for naturally concentrated wines, with fully developed aromatics and flavors.

The 2022 Double L Pinot Noir Clone 667 is lean and energetic. Aromas of wild cherry, rose petal, and pine forest are supported on the palate by bright red fruits, with a hint of rose hips and savory herbs. This wine features a light body with lithe tannins – an exquisite match for duck confit or grilled salmon.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Double L
CLONES:	667
SOIL:	Clayey Chualar Loam (Granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	11 months in French Oak, 40% new

ALCOHOL:	13.7%
ACIDITY:	5.4 g/l
pH:	3.64

PRODUCTION:	99 cases
RETAIL PRICE:	\$75. ⁰⁰