



# MORGAN

## 2022 Double L Vineyard Pinot Noir

### Clone 828



#### 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

The background of Clone 828 is quite unclear- some say it originated from La Tâche in Burgundy, some say it's a Dijon clone, and some say it's neither. What's certain about our 828 is that it's a "pinot droït" clone, meaning that its shoots stand upright, as opposed to falling over if not hedged and trellised like many other pinot clones. It puts out a consistently healthy crop, ripens late, retains acidity well, and produces a medium colored, elegant pinot noir.

The 2022 Double L Pinot Noir Clone 828 is bright and energetic, with aromas of cherry cola, baking spices, and blackberry are supported on the palate by toasted vanilla and black fruits. This wine features a medium body with lithe tannins - an exquisite match for duck confit and grilled salmon.

<b>APPELLATION:</b>	Santa Lucia Highlands
<b>VINEYARD:</b>	Double L
<b>CLONES:</b>	828
<b>SOIL:</b>	Clayey Chualar Loam (Granitic)
<b>CLIMATE:</b>	Very Cool, Region I (UCD)
<b>COOPERAGE:</b>	11 months in French Oak, 40% new

<b>ALCOHOL:</b>	14.0%	<b>PRODUCTION:</b>	72 cases
<b>ACIDITY:</b>	5.70 g/l	<b>RETAIL PRICE:</b>	\$75. <sup>00</sup>
<b>pH:</b>	3.55		