

## MORGAN

# 2022 Double L Vineyard Pinot Noir

### Pommard 5



#### **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**

Pommard 5 (P5) is a widely planted pinot noir clone in cool climates like the Santa Lucia Highlands. It ripens fairly late in the season, with high yields if not carefully managed. Handled properly, it makes wines of structure and depth.

The 2022 Double L Pinot Noir Pommard 5 is rich yet energetic. Aromas of black cherry and raspberry hard candy are supported on the palate with notes of blackberry, red fruit, and floral hints. This wine features a medium body and elegant tannins — an exquisite match for duck confit or prime rib.

APPELLATION: Santa Lucia Highlands

VINEYARD: Double L CLONES: Pommard 5

SOIL: Clayey Chualar Loam (Granitic)
CLIMATE: Very Cool, Region I (UCD)

COOPERAGE: 11 months in French Oak, 40% new

ALCOHOL: 13.3% PRODUCTION: 76 cases ACIDITY: 5.50 g/l RETAIL PRICE: \$75.00

pH: 3.53