



# MORGAN

## 2022 Highland Chardonnay



### PLACE

Located in the well-drained foothills above the Salinas Valley, the Santa Lucia Highlands appellation features perfect conditions for growing award-winning chardonnay. Nearby Monterey Bay's ocean breezes cool the appellation, leading to a long growing season and gentle ripening.

With each vintage of Highland Chardonnay, we showcase the unique attributes of the Santa Lucia Highlands AVA. The 2022 cuvée includes 46% fruit from our certified organic Double L estate, with the balance from outstanding neighbors, including McIntyre and Tondré vineyards.

### 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

The grapes were hand picked and sorted in the vineyard. Whole cluster pressing preserved the fruit flavors with fresh acidity. Barrel fermentation occurred in 25% new French oak with native and cultured yeasts. Malolactic conversion ensured silky richness and a medium body.

This focused, elegant chardonnay's aromas feature Bosc pear and Golden apple. On the palate, aromas are complemented by lemon curd, baked apple, and a hint of butterscotch. Incredibly food-friendly, the Highland Chardonnay is a perfect match for cream-sauced pastas, roasted pork, and seafood.

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|---------------------|---|----------------------|---------------------|
| <b>APPELLATION:</b> | Santa Lucia Highlands   |                      |                     |
| <b>VINEYARDS:</b>   | Double L, McIntyre, Tondré, Leavens, Roger Rose, Kelly, Boekenoogen |                      |                     |
| <b>CLONES:</b>      | 96, 95, 76, 548, 809, 4, 17, 15, Hillside, RR                       |                      |                     |
| <b>SOIL:</b>        | Chualar & Arroyo Seco Loams (Granatic)                              |                      |                     |
| <b>CLIMATE:</b>     | Cool, Region I+ (UCD)   |                      |                     |
| <b>COOPERAGE:</b>   | 8 months in French Oak, 25% new                                     |                      |                     |
| <b>ALCOHOL:</b>     | 13.9%   | <b>pH:</b>           | 3.14                |
| <b>ACIDITY:</b>     | 6.70 g/l  | <b>RETAIL PRICE:</b> | \$30. <sup>00</sup> |
| <b>MALOLACTIC:</b>  | 85%   |                      |                     |