



MORGAN

2023 Double L Vineyard Riesling



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 the Double L is the only certified organic vineyard in the Santa Lucia Highlands. Located at the northern end of the AVA, the vineyard's unique north-south row orientation provides optimal wind and sun exposure.

VINTAGE

The 2023 season began with a classically cold and legendarily wet winter and spring (40% above average rainfall in Monterey County) which delayed bud break, bloom, and fruit set. Healthy crop loads and canopies developed through the summer, necessitating extra hedging to manage shade amid relatively high mildew pressure. Harvest began on September 21st, and concluded on November 8th after nearly two months of beautiful weather. Perhaps the coldest and wettest season since 2011, the resulting wines are fresh and aromatic, with bright acidity, moderate alcohol, and elegant texture.

WINE

Our riesling grapes were foot stomped and left to macerate over night, then the juice was cold settled after gentle pressing. Freshness and bright fruit character were preserved by cold fermentation, which was then arrested by chilling to achieve an off-dry style and low alcohol.

The 2023 Double L Riesling displays a graceful, appealing nose of stone fruit and Meyer lemon. Characteristic riesling flavors of nectarine and green apple work beautifully with the wine's opulent aromatics. This wine's style starts with subtle sweetness, yet finishes bright and dry (much like a traditional German "Kabinett"). It is a natural pairing for spicy Asian cuisine or Roquefort cheese.

APPELLATION:	Santa Lucia Highlands		
VINEYARD:	Double L		
CLONES:	17(198), 239		
SOIL:	Clayey Chualar Loam (Granitic)		
CLIMATE:	Very Cool, Region I (UCD)		
COOPERAGE:	5 months in Stainless Steel		
ALCOHOL:	10.5%	pH:	2.89
ACIDITY:	8.49 g/l	PRODUCTION:	150 cases
RS:	1.4%	RETAIL PRICE:	\$26. ⁰⁰