



MORGAN

2023 Metallico Un-Oaked Chardonnay



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. This unique combination of abundant sunshine and truly cool climate creates wine with intense flavors and balanced acidity.

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

Metallico is chardonnay in its purest form, unadorned by oak. Select clones from top growers display intense tropical aromas and minerality.

Upon arriving at the winery, the grapes were whole-cluster pressed. After pressing, the juice was cold tank fermented, retaining the essential bright fruit and mineral characters. The wine did not go through a secondary malolactic fermentation.

Metallico's aromatics are intense with honeydew, white flowers, and chamomile. The palate has ripe fruit flavors of peach, papaya, and pineapple. This wine encompasses a light-medium body with bright acidity and a long finish. It's a perfect accompaniment to shellfish and lighter summertime fare.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Leavens, McIntyre, Playa Alta
CLONES:	Musqué, Roger Rose, 96
SOIL:	Chualar & Arroyo Seco loams (granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	5 months in Stainless Steel

ALCOHOL:	13.4%	pH:	3.29
ACIDITY:	7.38 g/l	RETAIL PRICE:	\$24. ⁰⁰
MALOLACTIC:	0%		