



MORGAN

CRAFTING HIGHLANDS' HISTORY



2019 DOUBLE L CHARDONNAY CLONE 17

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>rootstock:</i>	101-14
<i>clones:</i>	17 (ROBERT YOUNG)
<i>soils:</i>	ARROYO SECO SANDY LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	13.9%
<i>acidity:</i>	6.3 G/L
<i>pH:</i>	3.26
<i>cooperage:</i>	9 MONTHS IN 100% FRENCH OAK; 30% NEW
<i>malo-lactic:</i>	100%
<i>production:</i>	69 CASES
<i>retail price:</i>	\$44.00

THE GRAPE

Clone 17 is a hybrid of Dijon and Wente clones of chardonnay. The Dijon clones are known for early ripening, fruity and tropical characters, and disease resistance. Wente clone is known for its “hens and chicks”- clusters that have both normal and very small berries, contributing both ripeness and high acidity. Clone 17 thrives on the Double L Vineyard.

THE PLACE

The Double L Vineyard is well situated to produce Chardonnay of the highest caliber. Located near the northern tip of the SLH, the vineyard receives morning fog and brisk afternoon breezes from nearby Monterey Bay. North-south vineyard row orientation allows for optimum sun exposure on the Highlands’ east-facing terraces. Wind and sun combine for a long, cool growing season, resulting in vibrant fruit flavors with balanced acidity. The vineyard was certified organic in 2002, though it has been conscientiously farmed in this method since the original plantings in 1997.

The 2019 vintage commenced with bud break in late March, after a cold February and yearly precipitation 16% above average. Though the growing season started 10 days late, temperatures were slightly warmer than average from April on, helping the vines to catch up. A rain event in May gave the vines an extra drink, though also increasing mildew concerns. The warm temperatures and dry-farming (in select parcels) helped to achieve wines with great phenolic, acid, and flavor balance.

THE WINE

The grapes were picked when the flavor and acid balance was optimal, then hand-sorted and gently pressed to yield the highest quality juice. The juice was fermented natively in French oak - 30% new and a combination of one and two year old barrels. 100% malo-lactic fermentation and lees stirring were conducted to obtain the trademark “Morgan Balance”: creaminess with lush fruit, complemented by bright acidity.

Toasted almonds, squash blossom, and crème brûlée aromas are echoed on the palate by pineapple, lemon curd, and caramelized ginger. One of the finest food wines, the Double L Chardonnay Clone 17 will pair wonderfully with seafood and poultry dishes.