



MORGAN

CRAFTING HIGHLANDS' HISTORY



2019 DOUBLE L VINEYARD SYRAH

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>clones:</i>	383 & 470
<i>soil:</i>	CHUALAR CLAY LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	13.0%
<i>acidity:</i>	6.0 G/L
<i>ph:</i>	3.50
<i>cooperage:</i>	10 MONTHS IN FRENCH OAK; 30% NEW
<i>production:</i>	149 CASES
<i>retail price:</i>	\$50.00



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.

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 2019 vintage commenced with bud break in late March, after a cold February and yearly precipitation 16% above average. Though the growing season started ten 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 helped to achieve wines with great phenolic, acid, and flavor balance.

WINE

Syrah is the last varietal to be harvested each year on the Double L. The grapes are hand-picked and sorted for optimal flavor and acidity. After destemming 89% of the fruit and leaving the remaining as whole clusters, the must was fermented by native yeasts in small open-top tanks. Ten months of aging in 30% new French oak barrels added polish and elegance.

This wine shows inky purple hues in the glass, though the palate is light on its feet. Attractive aromas of blackberry, grilled meat, and graphite are supported by white pepper and black fruits. The flavors of dark fruit and savory spices go well with the bright acidity and elegant tannin structure – displaying classic cool-climate syrah character.