



# MORGAN

## 2021 Double L Vineyard Chardonnay

### Clone 76



#### 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 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 2021 growing season commenced with budbreak in mid-March after a cold, dry winter. Very windy conditions during flowering led to below average fruit set. Classically cool Monterey temperatures continued throughout the growing season, punctuated by brief heat waves that moved ripening along. Harvest began on September 7th and concluded abruptly in late October preceding a rain event, resulting in clean and perfectly ripe fruit.

#### WINE

Clone 76 a "Dijon" clone of chardonnay valued for early ripening, smaller yields, and fruity tropical notes. Just over one acre of Clone 76 was hand-picked at the Double L, then hand-sorted at our winery. The gently pressed juice was fermented in 25% new French oak. Malolactic fermentation and lees stirring were conducted to obtain a medium body, balanced by fresh acidity.

Notes of apple blossom, sea spray, sweet baking spices, and Nilla wafer are echoed on the palate by golden delicious apple, bosc pear, and salted toffee. One of the finest food wines, the Double L Chardonnay Clone 76 will pair wonderfully with seafood and poultry dishes, as well as a buttery steak.

<b>APPELLATION:</b>	Santa Lucia Highlands
<b>VINEYARD:</b>	Double L
<b>CLONE:</b>	76
<b>SOIL:</b>	Arroyo Seco & Chualar Loam (Granitic)
<b>CLIMATE:</b>	Very Cool, Region I (UCD)
<b>COOPERAGE:</b>	9 months in 100% French Oak, 25% new

<b>ALCOHOL:</b>	13.8%	<b>MALOLACTIC:</b>	90%
<b>ACIDITY:</b>	6.0 g/l	<b>PRODUCTION:</b>	81 cases
<b>pH:</b>	3.27	<b>RETAIL PRICE:</b>	\$48. <sup>00</sup>