



MORGAN

2022 Double L Vineyard Pinot Noir

Dijon Clones



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 2022 growing season commenced in early March, after a dry winter and freezing temperatures just before budbreak. Cool and windy weather throughout flowering, paired with drought conditions, led to reduced cluster counts across the region. Above average summer temperatures and decreased marine layer, along with a heatwave Labor Day Weekend, compelled an early, concentrated harvest that concluded by mid October.

WINE

Dijon clones, originally selected by the University of Dijon in Burgundy, became very popular in the 90s and 00s due to their early ripening, disease resistance, and balanced yields. In general, our clone 667 tends to show lots of dark fruit, while 777 tends to be a bit redder in fruit tone. Both have lots of spice, with beautiful aromatics and texture.

The 2022 Double L Pinot Noir Dijon Clones is bright and energetic, with aromas of Bing cherry, rose petal, and forest floor. Twenty-five percent whole cluster fermentation contributes to a palate of spicy red fruit and sweet herbs. This wine features a medium body with lithe tannins - an exquisite match for duck confit and grilled salmon.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Double L
CLONES:	667,777
SOIL:	Clayey Chualar Loam (Granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	11 months in French Oak, 40% new

ALCOHOL:	13.8%
ACIDITY:	5.6 g/l
pH:	3.51

PRODUCTION:	74 cases
RETAIL PRICE:	\$75. ⁰⁰