



MORGAN

CRAFTING HIGHLANDS' HISTORY



2020 DOUBLE L VINEYARD ROSÉ OF PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>soil:</i>	CLAYEY CHUALAR LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>varietal:</i>	100% PINOT NOIR
<i>alcohol:</i>	12.6%
<i>acidity:</i>	6.7 G/L
<i>ph:</i>	3.17
<i>cooperage:</i>	8 MONTHS AGING IN NEUTRAL FRENCH OAK
<i>production:</i>	170 CASES
<i>retail price:</i>	\$30.00



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.

Conscientiously farmed since the original plantings in 1997, today the Double L is the only certified organic vineyard in the Santa Lucia Highlands. Located at the northern end of the AVA, the vineyard's unique north-south row orientation provides optimal wind and sun exposure. The 65-acre property is diversely planted with 20 different clones, chosen specifically to excel in the ultra-cool climate.

VINTAGE

Plentiful rainfall in the winter and spring months contributed to good growth conditions and bud break early in the 2020 season. Cold and windy conditions during bloom in late May moderately reduced crop sizes. Summer saw typical weather – vine and cluster health were excellent, with high-quality, clean fruit. Wildfires in early August challenged Santa Lucia Highlands growers to monitor smoke exposure and select only unaffected fruit for harvest.

WINE

Our rosé is produced using pinot noir dedicated solely to rosé production, picked at lower sugar and higher acids. The grapes were gently pressed and cold settled. Its clean fermentation yielded a wine with bright fruit flavors and refreshing acidity, making it light and approachable.

This singular, limited release of Double L Rosé of Pinot Noir features lively aromas of ruby grapefruit, fuji apple, and subtle white pepper, followed by flavors of orchard fruits, wet stone, and tangerine. Dry and medium bodied, this wine is incredibly versatile – try it chilled for a patio lunch with Niçoise salad and smoked salmon.