



MORGAN

2021 McIntyre Vineyard Chardonnay



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.

Originally planted in 1973, McIntyre Vineyard boasts some of the oldest vines in the Santa Lucia Highlands. Owner Steve McIntyre is one of the originators of the SIP (Sustainable in Practice) Certification Program, combining his conscientious farming techniques with the property's coastal influence to grow grapes with complex terroir expression.

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

Hand sorted grapes were whole cluster pressed, preserving fruit flavors and natural acidity. The juice was barrel fermented in 28% new French oak, followed by nine months of barrel aging.

In the glass, the McIntyre Vineyard Chardonnay displays a beautiful light straw hue. On the nose, aromas of quince are joined by Nilla Wafer and sea breeze. Those elements are echoed on the palate by green apple, crushed rock, and lemon curd. Malolactic fermentation adds a rounded mouthfeel to the wine's fresh fruit and bright acidity.

APPELLATION: Santa Lucia Highlands
VINEYARD: McIntyre
CLONE: 96
SOIL: Chualar Loam (Granitic)
CLIMATE: Very Cool, Region I (UCD)
COOPERAGE: 9 months in 100% French Oak, 28% new

ALCOHOL:	14.5%	pH:	3.29
ACIDITY:	6.3 g/l	PRODUCTION:	108 cases
MALOLACTIC:	90%	RETAIL PRICE:	\$48. ⁰⁰