



MORGAN

2020 Double L 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. 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

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

The grapes were picked when the flavor and acid balance was optimal, then hand-sorted and gently pressed to yield the highest quality juice. The juice was fermented in French oak – 31% new and a combination of one & two year old barrels. Full malo-lactic and lees stirring were conducted to obtain a medium+ body, balanced by fresh acidity.

Notes of pineapple, toffee, and toasted brioche are echoed on the palate by dried pear and baking spices. One of the finest food wines, the Double L Chardonnay will pair wonderfully with seafood and poultry dishes, as well as a buttery steak.

APPELLATION:	Santa Lucia Highlands
VINEYARD:	Double L
CLONES:	RR, 4, 17, 95
SOIL:	Arroyo Seco & Chualar Loam (Granitic)
CLIMATE:	Very Cool, Region I (UCD)
COOPERAGE:	9 months in 100% French Oak, 31% new

ALCOHOL:	13.8%	MALOLACTIC:	100%
ACIDITY:	5.8 g/l	PRODUCTION:	398 cases
pH:	3.34	RETAIL PRICE:	\$46. ⁰⁰