



MORGAN

2022 Double L Vineyard Riesling



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.

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. The vintage will be clean, fruit-driven, and fairly opulent – wines that truly tell a story.

WINE

Our riesling grapes were foot stomped and left to macerate over night, then the juice was cold settled after gentle pressing. Freshness and bright fruit character were preserved by cold fermentation, which was then arrested by chilling to achieve an off-dry style and low alcohol.

In the glass, the 2022 Double L Riesling displays a graceful, appealing nose of honeysuckle, white peach, and guava. Characteristic riesling flavors of meyer lemon and apricot work beautifully with the wine's opulent aromatics. This wine's style starts with subtle sweetness, yet finishes bright and dry (much like a traditional German "Kabinett"). It is a natural pairing for spicy Asian cuisine or Roquefort cheese.

APPELLATION:	Santa Lucia Highlands		
VINEYARD:	Double L		
CLONES:	17(198), 239		
SOIL:	Clayey Chualar Loam (Granitic)		
CLIMATE:	Very Cool, Region I (UCD)		
COOPERAGE:	7 months in Stainless Steel		
ALCOHOL:	11.5%	pH:	2.95
ACIDITY:	7.8 g/l	PRODUCTION:	95 cases
RS:	1.5%	RETAIL PRICE:	\$24. ⁰⁰