



MORGAN

CRAFTING HIGHLANDS' HISTORY



2016 DOUBLE L VINEYARD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>rootstock:</i>	110-14, 3309, RIPARIA GLOIRE, SO4
<i>clones:</i>	777, 667, 115, 114, P4
<i>soils:</i>	ARROYO SECO AND CHUALAR LOAMS
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.0%
<i>acidity:</i>	6.2 G/L
<i>pb:</i>	3.58
<i>cooperage:</i>	10 MONTHS IN FRENCH OAK; 50% NEW
<i>production:</i>	1,180 CASES
<i>retail price:</i>	\$64.00

THE GRAPE

Pinot Noir demands the most from winegrower and vintner. Morgan's Double L Vineyard and winemaking team have, for years, set the standard for world-class Pinot Noir.

THE PLACE

The Double L Vineyard's location in the northern end of the Santa Lucia Highlands AVA is widely regarded as one of the best spots for growing top flight Pinot Noir. Planted on east facing terraces overlooking the Salinas River Valley, the north-south vineyard row orientation provides optimum sun exposure and access to the strong afternoon breezes. The winds moderate the afternoon temperature, thickening the grape skins and concentrating flavors. The vineyard has been Certified Organic since 2002, making it the first vineyard in the Santa Lucia Highlands to achieve both organic and sustainable certifications.

The spring and summer were mild with no extreme cold or hot periods, but mildew control was a challenge. Happily, no rain in the fall resulted in clean fruit and harvest for this wine started on August 30th, 2016.

THE WINE

The grapes were hand picked and sorted in the vineyard, then were sorted a second time at the winery before being destemmed. Whole berry fermentation started with native yeasts in small, open top tanks. Supple texture and soft tannins are the result of daily manual punch downs. After fermentation, the wine was transferred into a combination of 50% new oak, along with one and two year-old barrels.

Morgan's 2016 Double L Pinot Noir presents aromas of cherry cough drop, black tea, and a hint of toasty oak. The wine is rich but still smooth; the aromas on the palate are supported by flavors of bramble berry and cigar box. An exquisite match for duck confit, lamb shank, and prime rib.