



MORGAN

CRAFTING HIGHLANDS' HISTORY



2018 DOUBLE L VINEYARD PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>rootstock:</i>	101-14, 3309, RIPARIA GLOIRE, SO4
<i>clones:</i>	POMMARD, 667, LT, 943, 777, 115
<i>soils:</i>	CHUALAR CLAY LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.2%
<i>acidity:</i>	6.2 G/L
<i>pb:</i>	3-51
<i>cooperage:</i>	11 MONTHS IN FRENCH OAK; 40% NEW
<i>production:</i>	748 CASES
<i>retail price:</i>	\$65.00

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 Double L is the first and only vineyard in the Santa Lucia Highlands to achieve an organic certification.

VINTAGE

The vintage commenced with precipitation much below average, though reservoirs remained full through the season after a very wet 2017. January and February were warm, resulting in premature budbreak in select parcels, increasing worries of frost as nighttime temperatures dipped below freezing on February 23rd and 24th. Luckily, no harm was done, and the following months saw temperatures at, and often below, seasonal averages. 2018 was a classically cool growing season in Monterey — an epic year for Morgan's cool climate varietals.

WINE

The grapes were hand picked and sorted in the vineyard, then sorted a second time at the winery before destemming. Whole berry fermentation started with native and cultured yeasts. After fermentation, the wine was transferred into 40% new French oak for eleven months of aging.

Morgan's 2018 Double L Pinot Noir is rich yet energetic. Aromas of red plum, dark cherry, cola spice, and white pepper are supported on the palate by flavors of fresh and dried red fruits, with a hint of savory herbs. This wine features a medium body, crisp acidity, and elegant tannins — an exquisite match for duck confit, lamb shank, or prime rib.