



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2018 HIGHLAND CHARDONNAY

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	DOUBLE L, TONDRE, LEAVENS, MCINTYRE
<i>clones:</i>	DIJON 95, 96, 76, 4, 15, 17
<i>soils:</i>	CHUALAR AND ARROYO SECO LOAMS (GRANITIC)
<i>climate:</i>	COOL, REGION I+
<i>alcohol:</i>	13.8%
<i>acidity:</i>	7.1 G/L
<i>ph:</i>	3.24
<i>cooperage:</i>	8 MONTHS AGING IN FRENCH OAK; 33% NEW
<i>malolactic:</i>	90%
<i>retail price:</i>	\$28.00

### THE GRAPE

Chardonnay, the most popular white wine varietal. A noble grape, originally from Burgundy, now with its world-class reputation firmly established in the best coastal regions of the New World.

### THE PLACE

The Santa Lucia Highlands - Monterey Bay's cool ocean breezes lead to gentle ripening in the foothills above the Salinas Valley. Perfect conditions for growing award-winning Chardonnay.

With each vintage of Highland Chardonnay, we showcase the unique attributes of the Santa Lucia Highlands AVA. The 2018 cuvée includes 59% fruit from our Double L estate, the balance from outstanding neighbors in the SLH, including McIntyre and Tondre. The Double L Vineyard has been certified organic since 2002, but has been conscientiously farmed in this method since the original plantings in 1997.

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.

### THE WINE

The grapes were hand picked and sorted in the vineyard. Whole cluster pressing preserved the fruit flavors and natural acidity. We barrel fermented the wine in 33% new French oak and partial malo-lactic fermentation ensured the wine a creamy richness, balanced by bright acidity.

This focused, elegant Chardonnay's aromas feature lemon custard, nilla wafer, and sea spray. On the palate, aromas are complemented by a light touch of crème brûlée, graham cracker, and salted butter toffee. Incredibly food-friendly, the 2018 Highland Chardonnay is a perfect match for cream-sauced pastas, roast pork, and seafood.

