



MORGAN

CRAFTING HIGHLANDS' HISTORY



2019 TWELVE CLONES PINOT NOIR

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	DOUBLE L, LEAVEN, BOEKENOOGEN, TONDRÉ, ROSELLA'S
<i>soils:</i>	ARROYO SECO AND CHUALAR LOAMS (GRANITIC)
<i>clones:</i>	OVER 12 UNIQUE CLONES
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.2%
<i>acidity:</i>	5.9 G/L
<i>ph:</i>	3.51
<i>cooperage:</i>	9 MONTHS AGING IN FRENCH OAK; 33% NEW
<i>retail price:</i>	\$38.00

PLACE

The Twelve Clones Pinot Noir is drawn from the finest vineyards of the Santa Lucia Highlands appellation, including Morgan's organic Double L estate — which, in the 2019 vintage, accounted for 67% of the final blend. The Twelve Clones designation denotes the original, diverse pinot plantings at the Double L. Cloudy mornings, mid-day sunshine with strong winds, and evening fog create a cool Region I type climate. The long growing season allows for gentle ripening, creating intense flavors with balanced acidity.

VINTAGE

The 2019 vintage commenced with bud break in late March, after a cold February and yearly precipitation 16% above average. Though the growing began 10 days late, slightly warmer than average temperatures starting in April helped the vines catch up. A rain event in May gave the vines an extra drink, though also increasing mildew concerns. The warm temperatures helped to achieve wines with great phenolic, acid, and flavor balance.

WINE

The grapes were hand sorted in the vineyard and again at the winery before being completely destemmed. Whole berry fermentation started using native and cultured yeasts in small, open top tanks. After fermentation, the wine was transferred to 33% new French oak for nine months of aging.

The 2019 Twelve Clones demonstrates the finesse typical of pinot noir from the Santa Lucia Highlands. It displays aromas of black cherry, cedar, and sweet baking spices. Flavors of red and black fruit are complemented with a hint of sassafras. Perfectly poised, this medium bodied wine is light on its feet with weightless tannins and crisp acidity. A wonderful accompaniment to roasted chicken and grilled salmon, as well as almost any duck, beef, or lamb preparation.