



# MORGAN

## 2023 Twelve Clones Pinot Noir



### 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.

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 2023 vintage, accounted for 65% of the final blend.

### VINTAGE

The 2023 season began with a classically cold and legendarily wet winter and spring which delayed bud break, bloom, and fruit set. Healthy crop loads and canopies developed through the summer, necessitating extra hedging to manage shade amid relatively high mildew pressure. Harvest began on September 21st, and concluded on November 8th after nearly two months of beautiful weather. Perhaps the coldest and wettest season since 2011, the resulting wines are fresh and aromatic, with bright acidity, moderate alcohol, and elegant texture.

### 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 38% new French oak for nine months of aging.

The 2023 Twelve Clones has the power, balance, and finesse typical of SLH pinot noir. Notes of cherry cola, dried herbs, and baking spices are joined by mild tannins and good acidity. Wonderfully balanced with a long finish, it aims to please any pinot noir lover. Food accompaniments include lamb chops and BBQ chicken.

<b>APPELLATION:</b>	Santa Lucia Highlands
<b>VINEYARDS:</b>	Double L, KW, Highlands, Boekenoogen, Tondré
<b>CLONES:</b>	Over 12 unique clones
<b>SOIL:</b>	Arroyo Seco and Chualar Loams (Granitic)
<b>CLIMATE:</b>	Very Cool, Region I (UCD)
<b>COOPERAGE:</b>	9 months in French Oak, 38% new

<b>ALCOHOL:</b>	14.1%	<b>pH:</b>	3.50
<b>ACIDITY:</b>	5.6 g/l	<b>RETAIL PRICE:</b>	\$39. <sup>00</sup>