



MORGAN

2024 Highland Chardonnay



PLACE

Located in the well-drained foothills above the Salinas Valley, the Santa Lucia Highlands appellation features perfect conditions for growing award-winning chardonnay. Nearby Monterey Bay's ocean breezes cool the appellation, leading to a long growing season and gentle ripening.

With each vintage of Highland Chardonnay, we showcase the unique attributes of the Santa Lucia Highlands AVA. The 2024 cuvée includes 50% fruit from our certified organic Double L estate, with the balance from outstanding neighbors, including McIntyre and Tondré vineyards.

VINTAGE

The 2024 growing season began with a wet winter that transitioned into a cool and windy spring. These conditions, particularly during May flowering, led to below-average fruit set and ultimately yields down approximately 10% from average. Summer brought abundant sunshine and less coastal fog than usual, yet moderate temperatures allowed ripening to progress uniformly. Though predictions pointed to an early start, extended hang times resulted in a classically timed mid-September harvest.

WINE

The grapes were hand picked and sorted in the vineyard. Whole cluster pressing preserved the fruit flavors with fresh acidity. Barrel fermentation occurred in 25% new French oak with native and cultured yeasts. Malolactic conversion ensured silky richness and a medium body.

This focused, elegant chardonnay features aromas of pineapple, citrus, and honeysuckle, complemented by flavors of lemon, yellow apple, and a hint of salted caramel on the palate. Incredibly food-friendly, the Highland Chardonnay is a perfect match for white fish, poultry, and light pasta dishes.

APPELLATION:	Santa Lucia Highlands		
VINEYARDS:	Double L, Boekenoogen, McIntyre, Panziera, Tondré		
CLONES:	4, 15, 17, Hillside, RR, 76, 95, 96, 548		
SOIL:	Chualar & Arroyo Seco Loams (Granatic)		
CLIMATE:	Cool, Region I+ (UCD)		
COOPERAGE:	8 months in French Oak, 25% new		
ALCOHOL:	13.9%	pH:	3.18
ACIDITY:	6.60 g/l	RETAIL PRICE:	\$30.00
MALOLACTIC:	100%		