



MORGAN

CRAFTING HIGHLANDS' HISTORY



2016 DOUBLE L VINEYARD CHARDONNAY

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>rootstock:</i>	110-14, 3309
<i>clones:</i>	4, 96, 95, HILLSIDE
<i>soils:</i>	CHUALAR AND ARROYO SECO LOAMS
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.5%
<i>acidity:</i>	7.0 G/L
<i>pH:</i>	3.24
<i>cooperage:</i>	10 MONTHS IN 100% FRENCH OAK; 15% NEW
<i>malo-lactic:</i>	90%
<i>production:</i>	914 CASES
<i>retail price:</i>	\$44.00

THE GRAPE

Chardonnay is the world's most popular white vinifera, planted in almost every wine region. But to be its best, it requires a cool climate, a long growing season, and well-drained soils - all key attributes found in the S.L.H.

THE PLACE

The Double L Vineyard is well situated to produce Chardonnay of the highest caliber. Located near the northern tip of the Santa Lucia Highlands AVA, the vineyard receives brisk afternoon breezes from nearby Monterey Bay. North-south vineyard row orientation allows for optimum sun exposure on the Highlands' east - facing terraces. Wind and sun combine for a long, cool growing season, resulting in vibrant fruit flavors with balanced acidity. The vineyard was certified organic in 2002, although it has been conscientiously farmed in this method since the original plantings in 1997.

The spring and summer were mild with no extreme cold or hot periods, but mildew control was a challenge. Happily, no rain in the fall resulted in clean fruit, and harvest started on September 16th, 2016.

THE WINE

Our signature, single vineyard Chardonnay showcases the lush tropical fruit and minerality typical of its location and origin. Rich yet balanced, this limited release is pure Double L.

The grapes were picked when the flavor and acid balance were optimal. Hand sorted grapes were gently pressed as whole clusters to yield the highest quality juice. The juice was fermented in French oak - 15% new and a combination of one & two year old barrels. 90% malo-lactic fermentation and lees stirring was conducted to obtain the trademark "Morgan Balance": creaminess with bright, lush fruit complemented by structuring acidity and a creamy finish.

Honey, graham cracker, and squash aromas are echoed on the palate, framed by fresh acidity and a hint of salinity - a nod to Double L's proximity to Monterey Bay. One of the finest food wines, the Double L Chardonnay will pair wonderfully with seafood and poultry dishes, as well as a buttery steak.