

MORGAN

MORGAN 'HIGHLANDS' SANTA LUCIA HIGHLANDS CHARDONNAY

SANTA LUCIA HIGHLANDS • CALIFORNIA • UNITED STATES •
NORTH AMERICA

TECHNICAL DETAILS

The Estate

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.

Wine Making

This vintage commenced with bud break in late March, after a cold February and yearly precipitation 16% above average. Though the growing season started ten days late, temperatures were slightly warmer than average from April on, helping the vines to 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.

Food Suggestions

Pairs well with seafood and poultry dishes, as well as a buttery steak.

TASTING NOTES

Notes of pineapple, lemon curd, and marshmallow are echoed on the palate by butter toffee and baked apple.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Certified-Organic
- Oaked
- ABV%: 14.1
- Class: White

WWW.MORGANWINERY.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

