



2012 Double L Vineyard Syrah

appellation: SANTA LUCIA HIGHLANDS

vineyard: DOUBLE L rootstock: 110-14, 420A clones: 383 & 470

soils: ARROYO SECO & CHUALAR LOAM climate: VERY COOL, REGION I (UCD)

alcohol: 14.4% acidity: 6.7 G/L ph: 3.54

cooperage: 13 MONTHS IN 100% BORDEAUX BARRELS

production: 75 CASES

THE GRAPE

Syrah, originally from the Rhone Valley in France, is one of the world's most widely planted wine grapes. Whether in Hermitage, Cote Rotie or Santa Lucia Highlands, Syrah from cool climates display equal parts intensity and structured elegance.

THE PLACE

The Double L Vineyard's location in the Northern end of the Santa Lucia Highlands AVA affords Morgan the chance to grow the finest cool climate wine grapes. Planted on Northeast facing terraces overlooking the Salinas River Valley, the North-South vineyard row orientation provides optimum sun exposure and access to the strong afternoon breezes. The winds moderate the afternoon temperature, thickening the grape skins and concentrating flavors. The vineyard is the first in the Santa Lucia Highlands to achieve both organic and sustainable certifications.

After back to back years of below normal temperatures, 2012 was a "textbook" growing season, with seasonal temperatures and more predictable weather patterns. The vines seemed to sense the change, providing a slightly larger crop with very focused aromas and flavors. The drier weather had the additional benefit of reducing mildew pressure - the fruit arriving at the winery was the "cleanest" seen in years, with very high quality.

THE WINE

Syrah is the last varietal to be harvested on the Double L. Ripe fruit is hand picked and sorted for optimal flavor and acidity. After being destemmed, 50% whole berry fermentation is started with native yeasts in small open tanks. Manual punch-downs and an extended maceration allow for great flavor and color extraction with well integrated tannins. I3 months of aging in 40% new Bordeaux French barrels add polish and elegance.

This wine shows deep purple/black hues in the glass. Attractive aromas of black cherry, sage, and pepper are carried onto the palate with a rich and full mouthfeel of blackberry and spice with hints of leather and black olive.