

# MORROWS

## SANTA LUCIA HIGHLANDS

CHARDONNAY / PARAISO VINEYARD / 2019



Morrows honors the influence of both land and sea on this unique appellation and its wines. The name denotes the promise of coming days, as well as an ancient Scottish sea god—our nod to the marine influence that is key to the pure varietal character and fruit intensity of the region's wines. The label represents the meeting of earth and ocean, and the significance of both, in this exceptional, single-vineyard Chardonnay from the acclaimed Santa Lucia Highlands AVA.

### THE SANTA LUCIA HIGHLANDS AVA

Tucked against the Santa Lucia Mountains south of Monterey Bay, the Santa Lucia Highlands AVA is the source of some of America's most renowned single-vineyard Chardonnays and Pinot Noirs. The region enjoys a long growing season and abundant sunshine, but cools each afternoon thanks to one of the world's largest submarine canyons just off Monterey Bay. This expanse of cold, deep-sea water pushes fog and wind into the Bay each day, which then pours into the Highlands, tempering the warm, sunny growing conditions. This cycle allows the grapes to ripen gradually but fully, resulting in small berries with deeply concentrated flavors, and wines that are generous and silky, yet retain a vibrancy.

### THE VINEYARD

The grapes for this Chardonnay are sourced from Paraiso Vineyard, which was founded by Rich Smith, one of the area's visionary leaders who succeeded in establishing the Santa Lucia Highlands as an approved American Viticultural Area in 1991. The vineyard is certified sustainably farmed, and the Chardonnay comes from 15-year-old vines planted in gravelly and sandy clay loam soils at an elevation of 800 feet above sea level, which contribute to the complex flavor development in the fruit.

### WINEMAKING

Our winemaker, cool-climate Chardonnay and Pinot Noir expert Derek Rohlfs, takes a minimalist approach with grapes from the Santa Lucia Highlands in order to allow the cool-climate, Central Coast terroir to shine through. The grapes were harvested in mid-September and after fermentation, underwent complete malolactic conversion in the barrel on the lees with no battonage. The wine then aged 10 months in used barrels. Oak fermentation and aging add a rounder, creamier flavor and texture component to the bright, vibrant elements.

### WINEMAKER NOTES

The Morrows 2019 Paraiso Vineyard Chardonnay is pure, precise and perfectly balanced. A brilliant yellow gold color in the glass, the wine opens with aromas of apple, white peaches, saltwater taffy and white flowers. On the palate, the wine's soft, juicy entry leads into delicious apple, nectarine, apricot and lemon meringue flavors with nascent depth and a lightly creamy texture. This evolves pleasingly into racy acidity and a minerality that builds on the back half to a finish that is clean, crisp and vivacious. This wine pairs beautifully with fish, shellfish, poultry and white meat, whether simply grilled or served in a luscious cream sauce.

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.1%    pH: 3.55    TA: 0.57g/100ml

AGING: 10 months equal parts French and Hungarian used oak barrels

RELEASE DATE: June 2021    CASES: 495

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