

WINE RECOMMENDATION



Morgan Winery

2006 "Metallico" Chardonnay (Monterey)

Every time you turn around these days, it seems that someone else has come out with an unoaked Chardonnay. Truth be told, some of these Chardonnays could probably use some oak because the fruit just doesn't stand on its own. Not so with Morgan's Metallico. Dan Lee has been making the wine since 2001, and he has it dialed in. Year in and year out, this is a personal favorite of mine. At times the wine has been made from Santa Lucia Highlands fruit, but in 2006 most of the grapes came from the Arroyo Seco AVA, which is slightly warmer than the highlands but still a cool area.

The wine isn't completely unoaked: After fermentation in stainless steel tanks, the wine is racked to neutral, 3-year-old French oak barrels for brief aging to add roundness and texture. Metallico, which sells for \$22, doesn't show any overt oak flavors. Rather, it's crisp and zippy, with green apple and citrus flavors, lovely freshness, a hint of minerality and a long finish. It's the perfect accompaniment to a simple shellfish platter.

Reviewed August 23, 2007 by [Laurie Daniel](#).

THE WINE

Winery: [Morgan Winery](#)

Vintage: 2006

Wine: "Metallico" Chardonnay

Appellation: [Monterey](#)

Grape: [Chardonnay](#)

Price: \$22.00

THE REVIEWER



Laurie Daniel

Laurie Daniel, wine columnist for the *San Jose Mercury News*, has been reviewing wine for more than 10 years. She doesn't use numbers, preferring to describe her recommended wines and let consumers decide for themselves.

Laurie believes that bigger isn't necessarily better; she's partial to wines of balance, finesse and character. Her particular interests are Pinot Noir (versions that really taste like Pinot, that is) and aromatic whites like Sauvignon Blanc, Riesling and Gewürztraminer.