

WINE RECOMMENDATION

**Morgan Winery****2005 Twelve Clones Pinot Noir
(Santa Lucia Highlands)**

When Dan Lee purchased the land in 1996 that was to become his Double L Vineyard, he planned to plant it to half Chardonnay, half Pinot Noir. But he soon realized that he could buy good

Chardonnay; growing his own Pinot was more critical.

Now two-thirds of the vineyard is planted to a dozen Pinot Noir clones, ranging from Dijon clones to Pommard 4 and 5 to a Spanish clone. "We're kind of using these 50 acres here as the spice rack," he once told me.

Although Twelve Clones is a Santa Lucia Highlands blend, the "spice rack" of the Double L Vineyard is the source of 53 percent of the fruit. All that clonal diversity results in a wine with lots of nuance and complexity. It's a really delicious Pinot, too, with pretty, plump cherry and strawberry fruit, nice spice and a long, supple finish. The wine spent 11 months in Burgundy barrels, of which 40 percent were new, and that oak is very well integrated with the rest of the flavors. I drank the Twelve Clones Pinot, which retails for \$30, with a chunk of grilled ahi tuna – a terrific match.

Reviewed April 2, 2007 by [Laurie Daniel](#).

THE WINE

Winery: [Morgan Winery](#)

Vintage: 2005

Wine: Twelve Clones Pinot Noir

Appellation: [Santa Lucia Highlands](#)

Grape: [Pinot Noir](#)

Price: \$30.00

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.