

WINE RECOMMENDATION

**Morgan Winery****2005 Chardonnay, Rosella's Vineyard
(Santa Lucia Highlands)**

Rosella's Vineyard is about three miles south of Morgan's estate vineyard, known as Double L. Thus, Rosella's, which is owned and meticulously farmed by [Gary Franscioni](#) (and named for his wife), is a bit warmer and more wind-protected than Double L, but it's still prime Chardonnay territory.

The 2005 vintage was a cool one with a late harvest – the Chardonnay harvest, in fact, didn't finish until the beginning of November. Still, the grapes retained good acidity. This wine was all barrel-fermented in Burgundy barrels, 30 percent of which were new, then it was aged for 10 months. Seventy-five percent of the Chardonnay went through malolactic fermentation, so the wine still has some zip. It displays bright flavors of lemon, apple, tangerine and mineral. The oak is fairly obvious right now but should integrate more in the months to come. The weight, richness and balancing acidity of this Chardonnay, which sells for \$45, make it a wine that will pair well with richer seafood dishes – think crab or lobster with melted butter, sea scallops in a beurre blanc or seafood pasta with a creamy sauce.

Reviewed May 7, 2007 by [Laurie Daniel](#).

THE WINE

Winery: [Morgan Winery](#)

Vineyard: Rosella's Vineyard

Vintage: 2005

Wine: Chardonnay

Appellation: [Santa Lucia Highlands](#)

Grape: Chardonnay

Price: \$45.00

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.