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Robert Parker's
Wine Advocate

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MORLET FAMILY ESTATE	2006	LA PROPORTION DOREE	SONOMA COUNTY	(\$60.00)	WHITE	94
MORLET FAMILY ESTATE	2006	PINOT NOIR COTEAUX NOBLES	SONOMA COAST	(\$75.00)	RED	93
MORLET FAMILY ESTATE	2006	PINOT NOIR EN FAMILLE	SONOMA COAST	(\$85.00)	RED	93
MORLET FAMILY ESTATE	2006	PINOT NOIR JOLI COEUR	SONOMA COAST	(\$95.00)	RED	94+
MORLET FAMILY ESTATE	2006	SYRAH BOUQUET GARNI	BENNETT VALLEY	(\$85.00)	RED	92

Luc Morlet has been traveling a lot, with his older brother taking over for him at Peter Michael, where he still remains in a quasi-consulting role. He seemed to be settled at Staglin Family Vineyards, but that lasted only a few months, and he is doing what he wants now, producing his own wines. These are the debut releases. (While there will be two Chardonnays added to the portfolio, most of this is from the Sonoma Coast.) These are very impressive wines. In fact, one would be hard-pressed to find a better Semillon/Sauvignon Blanc blend than the **2006 La Proportion Dorée**, which is a blend of two-thirds Semillon and one-third Sauvignon with a touch of Muscadelle added in. Barrel-fermented and aged in wood, there are 580 cases of this wine, which has a gorgeous nose of honeyed figs, lemon grass, melon, and citrus oil. A full-bodied, dry, beautifully textured, superb white Bordeaux look-alike, it should drink well for 5-6 years. Morlet, who comes from a Champagne family, obviously loves Pinot Noir, and his **2006 Pinot Noir Coteaux Nobles** has that wonderfully fragrant forest floor and floral note that always reminds me of a DRC Richebourg or Grands Echézeaux. This

dark ruby/purple wine reveals beautifully sweet raspberry and black cherry fruit, with a floral note well-displayed. It is broad, rich, intense, yet light on its feet. There are 350 cases of this gorgeously complex Pinot to drink over the next decade. The **2006 Pinot Noir En Famille**, aged in 600-liter demi-muids, is made from the same suitcase clones that produced the Coteaux Nobles. Deep ruby/purple with a smoky, almost meaty nose intermixed with sweet strawberry and black cherry liqueur, again a floral note, and the forest floor fragrance, it is broad, rich, and fruit-driven, but already complex and promising. This wine should drink nicely for 5-7 years. The **2006 Pinot Noir Joli Coeur** is a fuller-bodied, even beefier style of Pinot Noir, but with great elegance and complexity. The wine has notes of roasted herbs and meats, some forest floor, a subtle whiff of oak, full body, and fabulously rich black cherry and raspberry fruit intermixed with hints of saffras and underbrush. A long finish of close to 50 seconds makes this a compelling Pinot Noir that still has some sweet tannin to resolve. This wine will be better in another year or so and last for up to a decade. Morlet's first Syrah, the **2006 Syrah Bouquet Garni**, comes from a hillside vineyard in the Bennett Valley. The wine has dense peppery, blackberry fruit intermixed with some lard and truffle-like notes. The wine has terrific fruit intensity, full body, sweet tannin, and low acidity. Morlet told me this is essentially a warm vineyard in a relatively cool-climate zone. This wine is already drinkable and should evolve nicely for another 5-6 years. This is an impressive debut from one of the up-and-coming new superstars in California. Tel. (707) 967-8690. Fax (707) 967-8590.

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