

GOING FOR GOLD IN THE PURSUIT OF HARMONY

by Jodie Morlet



MORLET

Family Vineyards

*The 2015
vintage marks
a golden
decade of our
'La Proportion
Dorée'*

the guidance of André Lurton, Luc was able to spend time at the prestigious Châteaux Couhins-Lurton and La Louvière where he was introduced to winemaking with the white Bordeaux varietals of Sauvignon Blanc and Sémillon. Luc came to understand the impact that *sur lies élevage* (aging on the lees) and *bâtonnage* (stirring) has on these varietals, contributing to the creation of a true *vin de garde*.

In 1996, Luc moved to California for me! Even while working for wineries in this country, he continued to

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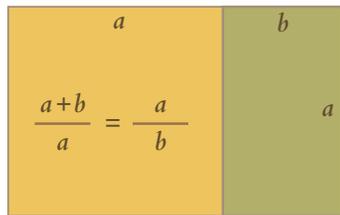
meet with many influential winemakers from Bordeaux. Michel Rolland, the world-famous consultant, offered his advice about picking white Bordeaux varietals. The Sauvignon Blanc should be picked slightly under ripe, the Muscadelle at full physiological ripeness, while the Sémillon benefits from being slightly over ripe. Winemaker Jean-Luc Marchive of Château de Fieuzal (located in the Pessac-Léognan appellation), explained the significance that Sémillon has in a blend. This unique variety builds the mid-palate, brings a soft texture and provides the long aging capability to the white wine. The late Paul Pontallier, régisseur of Château Margaux, shared his view on crafting harmonious wines, "*On ne saisit jamais la vraie capacité de puissance que révèle l'équilibre.*" (One never grasps the real capacity of power that the equilibrium reveals.) Luc never forgot the valuable advice and words of wisdom which he received.

Ten years after relocating to the United States, Luc told me that he felt ready to start our own wine label. When I asked him which type of wine he would craft, he answered, "A collectible white Bordeaux-style blend." I immediately inquired, "What's that?" to which he replied, "It's mostly Sémillon." Keeping in mind that I did not grow up in France and that my Master's degree is in the field of education, not winemaking, it should come as no surprise that I exclaimed in frustration, "What's that?!!!"

Fortunately, our ten year wedding anniversary was not long afterward, and we were given a

*L*uc always had an aptitude for science and mathematics and became fascinated with both computer science and architecture during his teenage years. In high school, he and his classmate Christophe Clauzier made a documentary on *La Cathédrale Notre-Dame de Reims*, where all but six French kings had been crowned. Coincidentally, in 1946, Christophe's grandfather (an architect) and Luc's great-grandfather Gaston Morlet (a winemaker) had worked together to design Le Val d'Or, a multi-level gravity-flow winery in the heart of Champagne. While filming the cathedral on Christophe's Super 8 camera, Luc grew to respect an architect's ability to blend art and science and learned about "The Golden Ratio."

This irrational number is represented by the Greek letter *phi* and its approximate value is 1.618. We can explain this concept using the antique rectangular table in



our winery. We divide the longer length of the table into two portions, the longer portion being "a" and the shorter portion being "b." If the ratio of the entire length (a + b) to

the longer length (a) is the same as the ratio of the longer length (a) to the shorter length (b) then it is said to be a *golden rectangle*. Over the centuries, the Golden Ratio has been observed in geometry, architecture, paintings, music and nature, and many people find this proportion to be the most pleasing.

THE INSPIRATION

After completing his degrees in viticulture and œnology at the Université des Sciences de Reims, Luc was hired as the 'Régisseur' (Winemaker) at Château Dauzac, a classified Margaux growth. Under

Continued from Page 1

1982 Château Laville Haut-Brion as a gift. While celebrating at Casa Nova restaurant in Carmel-by-the-Sea, we enjoyed the spectacular wine from one of the very Pessac-Léognan producers that had inspired Luc to begin making our ‘La Proportion Dorée.’

THE PURSUIT BEGINS

Luc asked many of his peers in the wine industry their thoughts about crafting a Bordeaux-style white wine in California. It was unanimous. Everyone advised Luc against the idea! Despite the cautioning words from fellow winemakers, and determined to create a niche from the Golden State, Luc set out to find the highest quality of vineyards to work with.

Luc discovered a dry-farmed Sémillon vineyard. Established in 1953, these old vines are planted in loamy to gravelly soils. He farms this land in the same manner as our Cabernet Sauvignon vineyards, thinning the crop to just one cluster per shoot and downsizing each cluster by removing the wings, shoulders and tip. Our Sauvignon Blanc vineyard is comprised of two blocks. The

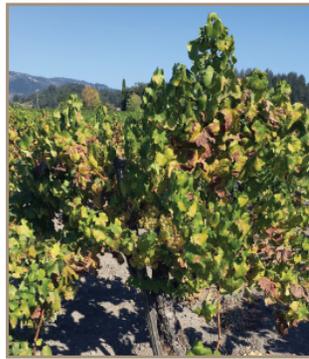


The old Sémillon vines’ roots plunge deep into the loamy soil and contribute to the texture and depth of ‘La Proportion Dorée.’

Musqué clone is known for bringing strong aromatics to the wine, while the Preston field selection expresses the mineral character of the *terroir* and provides the wine’s acidic structure. The dry-farmed Muscadelle vineyard was also planted in the 1950s. This 65 year old vineyard has no training system. It is “head-pruned” meaning that the fruit grows only from the spurs and



The Musqué Sauvignon Blanc brings structure, zest and intense fragrances to the *cuvée*.



The Muscadelle grows from the spurs of the 65 year old vines.

Greek symbol *phi* is displayed on both the front and back labels of ‘La Proportion Dorée.’ Our 2007 vintage was comprised of 62% Sémillon, 36% Sauvignon Blanc and 2% Muscadelle. Using the algebraic equation where the Sémillon represents (a) and the combined aromatic varieties Sauvignon Blanc and Muscadelle represent (b) we find that:

$$\frac{\text{Sémillon} + \text{Sauvignon Blanc} \& \text{Muscadelle}}{\text{Sémillon}} = 1.61$$

$$\frac{\text{Sémillon}}{\text{Sauvignon Blanc} \& \text{Muscadelle}} = 1.63$$

Luc takes artistic liberty with regard to the ratio itself, because pursuing the ultimate quality is what is truly most important. He does not follow a specific recipe or formula, nor has he ever been interested in chasing “trends.” Rather, he works with what nature provides and must adapt to the characteristics of each particular year. By tasting barrels individually, he is able to skillfully combine elements in order to create the best blend possible. This results in an expression of both *terroir* and vintage, in wines displaying a seamless character, that are always classic and timeless.

A FRAGRANT PYRAMID

Luc has earned three certificates from Galimard Parfumeur in Grasse, France. A perfume is built like the ancient pyramids, which some historians believe display elements of the Golden Ratio. The *note-de-fond* forms the strong foundation, or the body of the perfume, which lasts

the vines naturally sprawl. In French, this growing style is termed *le gobelet* because the shape of the vine resembles a large water glass. We jokingly refer to this canopy as “California Sprawl.”

Beginning with the 2006 vintage, Luc began creating our harmoniously proportioned blend of the three classic white Bordeaux varieties. The

for about twenty-four hours. This is similar to the age-worthy Sémillon in our wine. The middle, or *note-de-cœur*, is the heart of the perfume. These notes evolve for eight to ten hours and are representative of our Sauvignon Blanc. Finally, the tip of the pyramid, or *note-de-tête*, lasts for only a couple of hours. Our Muscadelle resembles this high-pitched and short-lived top note. Just as a fragrance on the skin evolves over time, a wine’s aromatics in the glass change throughout the course of a meal. Mary Orlin wrote an article for The Huffington Post titled, “A Nose for Wine at Morlet Family Vineyards” in which she chronicles her tasting of the 2006 and 2011 vintages and explains how Luc blends the three Bordeaux varieties in the same manner as one crafts a fine perfume. This past summer, Luc took our daughter Claire to the Studio des Fragrances so she could create her own perfume. Perhaps one day she will help craft ‘La Proportion Dorée!’



Claire Morlet is introduced to the “Art de la Parfumerie” in Grasse, France.

A GOLDEN DECADE

We are excited to be releasing our tenth vintage! To maintain its integrity and freshness, the fruit is meticulously handpicked and then transported in small lugs using our refrigerated trucks. After being carefully sorted by hand, the clusters are gently pressed. The wine naturally ferments in French oak barrels and is aged on the lees. *Bâtonnage* is typically carried out for eight months, after which time each lot is allowed to settle in barrel for the remaining four months prior to Luc’s finalizing the blend. Unfined, this wine is lightly filtered only to prevent malolactic fermentation, thus preserving the zesty character of the Sauvignon Blanc and the overall vibrancy of the wine.

Over the years, the consistent nature of this wine shines

through. Bright yellow in color, 'La Proportion Dorée' typically has an intense bouquet of candied lemon, beeswax and honeysuckle intermixed with a hint of juniper berry. As the wine ages, notes of fresh quince and ripened stone fruits such as apricot are expressed, along with wildflower honey. The full-bodied texture pleasantly surprises the palate with its round, soft and seamless character. The liquid minerality of the wine brings a weight, without a heaviness, as the wine remains refined, complex and "light on its feet."

This is a classically crafted white wine which can age gracefully for 20 years! During the spring and summer months, Luc enjoys younger vintages as we dine on salads and lighter seafood dishes. Avoiding exoticism, the exuberant Sauvignon Blanc possesses an energetic acidic structure, while the Muscadelle, also referred to as *Sauvignon Vert*, remains intensely aromatic. His preference for older vintages comes in fall and winter when we eat heartier dishes, such as Thanksgiving turkey. The Sémillon becomes more prevalent, displaying a rich oily texture with additional *gras* (larger mid-palate) and lower acidity.

'La Proportion Dorée' has consistently been featured at some of the most prestigious restaurants around the country. This wine pairs beautifully with three-star Michelin Chef Eric Ripert's refined seafood cuisine at Le Bernardin in New York. The James Beard Award-winning Blackberry Farm in Tennessee has showcased this wine with its famous *Foothills Cuisine*. Our white Bordeaux-style blend has graced the wine lists of Georgia's legendary resort The Cloister at Sea Island and the renowned Las Vegas venue Twist by Pierre Gagnaire, which boasts classic French cuisine with a contemporary edge. Wolfgang Puck's flagship restaurant Spago carries the wine, as well as Montage in Laguna Beach and Disney's exclusive Club 33. Luc and I were fortunate to host a wine dinner with acclaimed three-star Michelin Chef Michael Tusk of Quince in San Francisco. Luc pulled bottles of the 2008 vintage from his professional library, and the wine perfectly complemented Chef Tusk's Fresh Run Farm English Pea Soup with Fromage Blanc, Meyer Lemon and Flowering Coriander. We are also pleased to have this wine at The French Laundry, as Thomas Keller is frequently recognized for his commitment to excellence in the culinary arts.

'La Proportion Dorée' has also made its mark internationally. Almost four years ago, Luc hosted two Winemaker

dinners at Putzi's Weinresidenz zum Rössli in Olsberg, a restaurant owned by our Swiss importers. Last month, Andreas Putzi and Béatrice Arnosti paid a visit to our winery. While they reminisced about those dinners, Andreas announced, "The 2006 'La Proportion Dorée' is one of those wines I can't get out of my head! Some wines are like separate pieces of a puzzle. But with Luc's, you feel the Sémillon and you feel the Sauvignon Blanc, but it is as *one* wine."

Robert M. Parker, Jr. concurs. He awarded our 2014 vintage 100 points (extremely rare for white wines), likened it to an Haut-Brion Blanc and described it as a profound and compelling *singular* wine!¹ Clearly, Luc's belief that the "ethereal beauty and power of uniting these three varietals preserve the features of each component, while resulting in a synergistic, harmonious and cohesive *whole*," is felt by many who taste this wine.

Longtime supporters, Paul and Kathy Kaleta, shared that they feel privileged to include our wines in their family's special moments. They served the 'La Proportion Dorée'



Spending time with Chef Michael Tusk prior to an exquisite eight-course meal.

at their daughter's wedding, offered the architect working on their home a bottle as a gift, and poured this wine for their Christmas celebration. Whether you are dining at the finest restaurant, marking a significant occasion, or simply spending time in the comfort of your home with family and friends, we trust that you will enjoy this harmonious and golden blend now and for many years to come. Santé!



We feel privileged that this wine has been served at The White House on numerous occasions under both the George W. Bush and Barack Obama administrations. For a dinner in which President Bush paid tribute to the Combatant Commanders, The White House Chef and Head Usher paired our inaugural 2006 vintage with a Gratin of Chesapeake Crabs. Shortly thereafter, our first vintage was also chosen for a luncheon offering guests a Maine Lobster Bisque with Chive Truffle Beignets and a Seared Virginia Striped Bass with Porcini Espuma, Crushed Potatoes, Braised Leeks and Swiss Chard. The 2007 vintage complemented a Spinach and Artichoke Ravioli with Lemon Emulsion and Shaved Virginia Ham Cracklings, when President and Mrs. Obama hosted the President of the French Republic Nicolas Sarkozy and his wife Carla Bruni-Sarkozy. The Governors of the States and Territories enjoyed the 2010 vintage alongside a Seafood Cocktail with Spiced Gulf Shrimp, Mussels and Kumamoto Oyster, with Baby Cucumber and Pickled Watermelon Rind. At the State Dinner honoring current French President François Hollande, the 2011 vintage was selected for a Winter Garden Salad with Petite Mixed Radish, Baby Carrots, Merlot Lettuce and Red Wine Vinaigrette. We look forward to seeing the food and wine pairings to come!



Our harmonious blend is served at a State Dinner.

Spring 2017 Release



2015

'MA DOUCE'

FORT ROSS - SEAVIEW
CHARDONNAY

Located on the Sonoma Coast, on the second ridge from the Pacific Ocean, this unique hillside vineyard benefits from both the cool maritime breeze (douce brise) and the mild and sunny mountain climate, creating ideal conditions for the Chardonnay. Handcrafted using classical winemaking techniques, this wine is dedicated to Jodie Morlet. It is 'My Sweet' or 'Ma Douce.'

Robert Parker 93-95 points: *The 2015 Chardonnays are concentrated, as you might expect. The 2015 Chardonnay Ma Douce is intense, with a light-gold color, savory honeysuckle, white peach, marmalade and pear notes, some smoky oak and a long, rich finish. It has tremendous vibrancy because of the tiny yields and small berries.* —The Wine Advocate, October 2016



2015

'MA PRINCESSE'

RUSSIAN RIVER VALLEY
CHARDONNAY

Located on the river bench of Sonoma County's Russian River Valley, this hillside vineyard benefits from ideal conditions for the Chardonnay vines. The cuttings came from the Old Wente, the field selection renowned for its excellent quality and richness. This concentration originates from the petite size of the berries. Handcrafted using classical winemaking techniques, this special wine is dedicated to our daughter, Claire Morlet. It is 'My Princess' or 'Ma Princesse.'

Robert Parker 94-96 points: *As for the 2015 Chardonnay Ma Princesse, tropical fruits dominate this particular cuvée, with loads of pineapple, honeysuckle, nectarine and mango. The wine has great fruit, full body and a long finish. It should turn out to be terrific.* —The Wine Advocate, October 2016



2015

'COUP DE CŒUR'

SONOMA COUNTY
CHARDONNAY

Each vintage, the tasting of individual lots of Chardonnay reveals a strictly limited number of barrels of truly outstanding features. These selected barrels are then judiciously blended to compose this unique cuvée. Handcrafted using classical winemaking techniques, it is our 'Heart's Astonishment' or 'Coup de Cœur.'

Robert Parker 96-98 points: *Morlet's selections of the best barrels from these two cuvées, the 2015 Chardonnay Coup de Cœur, has more of everything, loads of tropical fruit, great body, terrific purity, good vibrant acidity and a long, concentrated mouthfeel.* —The Wine Advocate, October 2016

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2015

'CÔTEAUX NOBLES'

FORT ROSS - SEAVIEW
PINOT NOIR

The distinction of 'noble' for the most interesting of grape varieties is extended to one of the rare sites whose natural conditions are ideal for growing excellent Pinot Noir. Located on the Sonoma Coast, on the Eastern slope (Côte) of the second ridge from the Pacific Ocean (Eaux), this unique hillside vineyard (Côteau) benefits from both the cool maritime breeze and the mild and sunny mountain climate. Handcrafted using classical winemaking techniques, this wine is also a tribute to the Nobles family who has been farming this land for four generations. It is the 'Noble Hillside' or 'Côteaux Nobles.'

Robert Parker 95-97 points: *The 2015 Pinot Noir Côteaux Nobles is absolutely extraordinary and does indeed remind me of some of the mid-1980s vintages of Henri Jayer's flagship wine, Richebourg. This wine has dense ruby/purple color, gorgeous dark raspberry and strawberry fruit notes with forest floor and a floral component. The exceptional fragrance leads to a medium to full-bodied wine with great acidity, wonderful concentration and terrific finish.* —The Wine Advocate, October 2016



2015

'EN FAMILLE'

FORT ROSS - SEAVIEW
PINOT NOIR

For generations our family has been growing the Pinot Noir grape in France. Each harvest, we love to celebrate this time-honored commitment while our children stomp a small vat of Pinot Noir from California's Sonoma Coast. Handcrafted by using classical winemaking techniques, this special wine is dedicated to our grandparents, parents and relatives from both countries. As for any family celebration or casual gathering, this wine is to be appreciated 'En Famille.'

Robert Parker 92-94+ points: *The 2015 Pinot Noir En Famille shows a similar character, with more saddle leather and blue fruits the only real significant difference. It is medium to full-bodied, fragrant and intense.* —The Wine Advocate, October 2016



2015

'JOLI CŒUR'

FORT ROSS - SEAVIEW
PINOT NOIR

This Sonoma Coast Pinot Noir is made from the very best section of the excellent 'Côteaux Nobles' hillside vineyard which is located on the eastern slope of the second ridge from the Pacific Ocean. This great and beautiful (Joli) plot is at the very center of the ranch, its heart (Cœur). Handcrafted by using classical winemaking techniques, this unique wine is also named after the typically seductive character of the Pinot Noir grape. It is the 'Charming Character' or 'Joli Cœur.'

Robert Parker 96-100 points: *[Luc Morlet] may have produced an astonishing Pinot Noir in his 2015 Pinot Noir Joli Cœur, which is certainly one of the greatest young Pinots I have tasted from California. With an amazing opaque purple color, a big sweet kiss of black raspberries, blueberries, kirsch and spring flowers, the wine hits the palate with a crescendo of fruit, glycerin, medium to full body, wonderful purity and good, zesty acids giving everything an energy and vibrancy. This is an amazing Pinot.* —The Wine Advocate, October 2016



2015

'BOUQUET GARNI'

BENNETT VALLEY
SYRAH

Made from an exceptional hillside vineyard located in Bennett Valley, where natural conditions are ideal for growing Syrah, and crafted by using classical winemaking techniques of Vallée du Rhone, this wine reveals a complex, spicy bouquet. Named after the famous culinary bundle to honor our first relative who emigrated from France to the USA, Abel Pierre Aimé Coutanceau, who was an accomplished chef. It is the 'Garnished Bouquet' or 'Bouquet Garni.'

Robert Parker 97-100 points: *The 2015 Syrah Bouquet Garni could turn out to be the best one Morlet has made to date. Notes of bacon fat, black truffles, tapenade, pepper, grilled meats, barbecue smoke and even beef blood seem to make for an intoxicating and complex set of aromatics. The wine has great fruit on the attack in midpalate, is full-bodied, long and rich.* —The Wine Advocate, October 2016



2015

'LA PROPORTION DORÉE'

SONOMA COUNTY
PROPRIETARY
WHITE BORDEAUX-
STYLE BLEND

A harmonious blend of the three classic white Bordeaux varieties grown in Sonoma County, this unique cuvée was handcrafted using classical winemaking techniques inspired from the finest producers of Pessac-Léognan. As in architectural arts, it is 'The Golden Ratio' or 'La Proportion Dorée.' (63% Sémillon, 35% Sauvignon Blanc, 2% Muscadelle)

Robert Parker 96-100 points: *A rarity, but exquisite, made from Haut-Brion clonal material, is the 2015 La Proportion Dorée. I gave the 2014 a perfect score and think the 2015 may merit one. An exquisite bouquet of candle wax, honeysuckle, citrus oil, caramelized grapefruit, peach and apricot jumps from the glass of this wine with extraordinary intensity from an aromatic standpoint, layer upon layer of fruit, a medium to full body but a delicate, ballerina-like precision and balance across the palate. It is a beauty and a profound effort.* —The Wine Advocate, October 2016



2013

'LES PETITS MORLET'

NAPA VALLEY
CABERNET SAUVIGNON

From a judicious blend of different barrels, this special cuvée from Napa Valley embodies the youthful character and energy of the newly planted vines and is the offspring of our mature Cabernet Sauvignon bottlings. Named in honor of our children, Paul & Claire, 'Les Petits Morlet' represents their passion, talents, optimism and future.

The 2013 'Les Petits Morlet' displays an intense bouquet of black currant, candied red and black cherries, intermixed with hints of blond tobacco leaves and notes of fresh leather. While reminiscent of the nose, the mouthfeel is characterized by youthful, yet sweet tannins, an overall richness, suave character and approachability. —Luc Morlet's Winemaker Notes, January 2017.

MORLET

Family Vineyards





VINTAGE	VARIETAL COMPOSITION	TASTING NOTES	CELLAR NOTES JANUARY 2017
2006	66% <i>Sémillon</i> 32% <i>Sauvignon Blanc</i> 2% <i>Muscadelle</i>	<p>“One would be hard-pressed to find a better <i>Sémillon</i>/<i>Sauvignon Blanc</i> blend...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.” <i>The Wine Advocate, Dec. 2007 RP</i></p> <p>“The nose is massive and rich white peach with petrol, brioche, chalk and dried citrus. The palate is restrained elegance on entry with the core yielding supple, well integrated citrus, spice box and apricot.” <i>Purely Domestic Wine Report, Dec. 2014 DW</i></p> <p>“Pale, bright yellow. Highly complex aromas of lemon, honey, herbs, white flowers and nuts, plus a suggestion of lanolin. Dense and lush but bright; thick yet light on its feet, with complex flavors of grapefruit peel, citrus blossom, spices and herbs. Impressively seamless wine with excellent energy.” <i>International Wine Cellar, May 2008 ST</i></p>	Still vibrant. Enjoy now or cellar for 10 more years.
2007	62% <i>Sémillon</i> 36% <i>Sauvignon Blanc</i> 2% <i>Muscadelle</i>	<p>“One of the most profound blends of <i>Sémillon</i>/<i>Sauvignon Blanc</i>/<i>Muscadelle</i>. An extraordinary nose of waxy, honeyed grapefruit, melons, figs, and quince is superb. In the mouth, a liqueur of rocks intermixed with quinine, quince, and waxy notes continues to cascade over the palate. This is a sensational, dry, incredibly complex wine that shows the potential that blends such as this can achieve.” <i>The Wine Advocate, Dec. 2008 RP</i></p> <p>“The nose is mature, dried citrus and stone fruit, infused oils, brioche, salt and whiffs of sticky cotton candy. It is developing a deeper, rounder mouth feel; seamless richness, stunning vibrancy finishing with impressions of whole golden fruit and white chocolate. Just a wickedly gorgeous wine.” <i>Purely Domestic Wine Report, Dec. 2014 DW</i></p> <p>“Bright medium yellow. Knockout nose combines lemon zest and oil, licorice, lychee, honey and lanolin, with a floral honeysuckle quality emerging with air. Lush and sweet but firmly built, with terrific energy to the citrus oil and orange blossom flavors. As dry as this is, its richness gives it an almost sweet impression. Wonderfully seamless and fascinating white blend with a youthful, almost tannic finish. This will take on deeper apricot and quince flavors with bottle aging.” <i>International Wine Cellar, May 2009 ST</i></p>	Enjoy now or in the next 5-8 years.
2008	68% <i>Sémillon</i> 30% <i>Sauvignon Blanc</i> 2% <i>Muscadelle</i>	<p>“A superb example of what can be done with French savoir-faire and California grapes. Glorious aromas of honeyed caramelized figs, honeysuckle, melons, and orange blossoms are followed by a medium to full-bodied white with beautiful acidity, length, and richness. A tour de force in dry white winemaking.” <i>The Wine Advocate, Feb. 2010 RP</i></p> <p>“The nose is a sweet, delicate chamomile, toasted sugar, maple sap and honey-dripped pear tart. The palate is once again a beautiful cascade of ripe stone fruit, citrus and nectar-like flavor. So much going on here. The finish comes out of nowhere with polished silky notes of nuts and stone fruit.” <i>Purely Domestic Wine Report, Dec. 2014 DW</i></p> <p>“Good bright yellow. Highly nuanced aromas of peach, apricot, citrus peel, honeysuckle and ginger. Densely packed, broad and sweet, with a layered texture and considerable viscosity to the flavors of ripe quince, citrus oil, flowers and spices. This blend boasts terrific lift considering its full ripeness.” <i>International Wine Cellar, May 2010 ST</i></p>	Enjoy now or in the next 5 years.
2009	64% <i>Sémillon</i> 34% <i>Sauvignon Blanc</i> 2% <i>Muscadelle</i>	<p>“A rich, textured white laced with expressive yellow stone fruits, mango, tangerine and mint. It shows gorgeous inner perfume and lovely overall balance. Despite its richness, there is no sense of heaviness whatsoever.” <i>The Wine Advocate, Feb. 2012 AG</i></p> <p>“The nose is ripe, deep and sticky – dried citrus, honey, pear tart, quince, white blossoms and pulverized granite. Gorgeous on the palate – centered, seamless pear and peach with intriguing acidity. A stunning marvel!” <i>Purely Domestic Wine Report, Dec. 2014 DW</i></p> <p>“Captivating aromas and flavors of lemon, lime, lychee, honeysuckle and menthol, along with an intriguing saline nuance. Then sweet, lush and fat, with harmonious acidity and notes of citrus peel and herbs giving shape and lift to the middle palate. Wonderfully creamy, deep wine with a smooth, very long finish.” <i>International Wine Cellar, May 2011 ST</i></p>	Enjoy now after decanting or cellar for 5 more years.
2010	64% <i>Sémillon</i> 34% <i>Sauvignon Blanc</i> 2% <i>Muscadelle</i>	<p>“Striking. It possesses more minerality, verve and backbone. Orange peel, tangerine, mint and sweet spices are some of the nuances that flow from this beautifully delineated white. This is a gorgeous white wine.” <i>The Wine Advocate, Feb. 2012 AG</i></p> <p>“A nose of toasted sugar, lemon, salt, petrichor and vanilla. The palate is firm, bright pear and lemon, weighty at the core with notes of petrol and grains.” <i>Purely Domestic Wine Report, Dec. 2014 DW</i></p> <p>“Pale, bright gold. Captivating aromas of juniper berry, oyster shell and honeysuckle, plus a light fusel quality. Very ripe and honeyed; in fact, almost chardonnay-like in its richness and texture. But still quite primary today, combining the phenolic qualities of semillon with the acid zest from the sauvignon blanc. Finishes broad, lush and very dry, with excellent subtle length.” <i>International Wine Cellar, May 2012 ST</i></p>	Fully expressive and complex. Enjoy now.



VINTAGE	VARIETAL COMPOSITION	TASTING NOTES	CELLAR NOTES JANUARY 2017
2011	65% <i>Sémillon</i> 35% <i>Sauvignon Blanc</i> 0% <i>Muscadelle</i>	<p>“Most distinctive and unique. Morlet’s reference point would appear to be the white wine made at Laville Haut-Brion and Haut-Brion. This remarkable, honeyed white offers hints of citrus oil, candle wax, tangerine skin and oranges. A wine of great intensity, texture and body, it is a dry, complex white.” <i>The Wine Advocate, Dec. 2013 RP</i></p> <p>“The nose is dense with lemon oil, carnauba, brine, vanilla bean, hazelnut, gravel and petrol. The palate is surprisingly fresh and vibrant on entry with pineapple and honeydew that gains complexity with air.” <i>Purely Domestic Wine Report, Dec. 2014 DW</i></p> <p>“Bright yellow. Fascinating, soil-driven aromas of citrus peel, silex, botanical herbs, licorice, minerals, bees wax and juniper, plus a whiff of oyster shell. Rich, tactile and dry, boasting outstanding density of texture without any phenolic roughness. Slightly edgy flavors of citrus zest and salty minerality build inexorably on the long finish, which also features a whiff of gooseberry. This is always among the handful of transcendent SE/SB blends being made in California today—wonderfully rich and layered wines that can easily hold their own against the dry whites from Bordeaux.” <i>International Wine Cellar, May 2013 ST</i></p>	Cellar for 3-5 more years, as this wine will evolve and gain even more complexity.
2012	66% <i>Sémillon</i> 32% <i>Sauvignon Blanc</i> 2% <i>Muscadelle</i>	<p>“Reveals an exquisite perfume, a stunningly full-bodied, multidimensional mouthfeel, and many of the same fruit and flowery characteristics found in the 2013.” <i>The Wine Advocate, Dec. 2014 RP</i></p> <p>“The nose has a ripe cantaloupe, pine needle and dried lemon pulp character with whiffs of sweet whiskey. The palate has it all – texture, weight and seamlessness that can’t be explained. The flavors show a toasted honey and pear with hints of vanilla and white currant.” <i>Purely Domestic Wine Report, Dec. 2014 DW</i></p> <p>“Light-medium straw-tinged yellow. Aromas of orange blossom, waxy <i>sémillon</i>, apricot pit, minerals and nutty vanillin oak reminded me of a dry white Bordeaux wine. Dense, spicy and rich; viscous and voluptuous without being heavy, offering terrific chewy depth to its fruit and mineral flavors. Boasts the texture of a much sweeter blend of these two grapes yet retains a juicy freshness. Lovely combination of richness and acidity here. This reminded me of a top Pessac-Léognan white wine but with more early texture and thickness.” <i>International Wine Cellar, May 2014 ST</i></p>	Very expressive and complex now, yet can be cellared for a decade.
2013	67% <i>Sémillon</i> 31% <i>Sauvignon Blanc</i> 2% <i>Muscadelle</i>	<p>“One of the finest blends of its kind... reminds me of a California version of the limited production Château Haut-Brion Blanc... A killer white, it is full-bodied with notes of caramelized lemon candy, honeysuckle, candle wax, flowers and tropical fruit marmalade. Crisp and fresh with the oak pushed to the background, this [is an] amazing white wine.” <i>The Wine Advocate, Dec. 2014 RP</i></p> <p>“The nose is pure, and lilting honeyed lemon, mineral, allspice, pear, white currant, gooseberry, chamomile and white blossoms. The palate is firm, clean and vibrant with crisp pineapple and peach with solid mineral on finish.” <i>Purely Domestic Wine Report, Dec. 2014 DW</i></p> <p>“Textured, open-knit and super-expressive. Lemon confit, white flowers, chamomile, mint, lightly honeyed notes and white orchard fruit are nicely delineated throughout, but it is the wine’s density and textural richness that stand out most. This is a rich, layered white...A dollop of <i>Muscadelle</i> adds texture on the oily, generous finish.” <i>Vinous, Aug. 2016 AG</i></p>	Enjoy now or cellar for a decade.
2014	66% <i>Sémillon</i> 32% <i>Sauvignon Blanc</i> 2% <i>Muscadelle</i>	<p>“A perfect wine...The wine is absolutely out of this world. With a light greenish gold color and a killer nose of lanolin, caramelized citrus, honeysuckle, orange marmalade and candle wax, the wine displays great acidity, a magnificent, massive, full-bodied mouthfeel, and seems to come across like a Sonoma County version of a dry Haut Brion blanc. This is singular wine-profound, compelling!” <i>The Wine Advocate, Dec. 2015 RP</i></p> <p>“Yet another masterpiece. The nose is pineapple, golden nectarine, rich notes of apple pie, white pepper, chamomile, caramel, citrus, spruce and resin. The palate combines extraordinary ripe richness on entry with a penetrating crisp white currant, nectarine and peach. Shows beautiful density with a structural oily viscosity.” <i>Purely Domestic Wine Report, Apr. 2016 DW</i></p>	Enjoy now or cellar for 15-20 years.
2015	63% <i>Sémillon</i> 35% <i>Sauvignon Blanc</i> 2% <i>Muscadelle</i>	<p>“A rarity, but exquisite, made from Haut-Brion clonal material. I gave the 2014 a perfect score and think the 2015 may merit one. An exquisite bouquet of candlewax, honeysuckle, citrus oil, caramelized grapefruit, peach and apricot jumps from the glass of this wine with extraordinary intensity from an aromatic standpoint, layer upon layer of fruit, a medium to full body but a delicate, ballerina-like precision and balance across the palate. It is a beauty and a profound effort.” <i>The Wine Advocate, Oct. 2016 RP</i></p>	Barrel sample. January 2017 bottling. Very expressive now, yet collectible.