

**2013 Morlet Family Vineyards
Pinot Noir Coteaux Nobles**

Production is slightly smaller for the three 2013 Pinot Noirs, which are some of the finest Pinot Noirs I have ever tasted from California. The 2013 Pinot Noir Coteaux Nobles (550 cases) reminds me of the 1991 Leroy Romanée St.-Vivant from barrel (I remember it well). Copious notes of sweet black cherries, earth, forest floor, new saddle leather and spice box emerge from this concentrated, full-bodied, profound Pinot Noir. It should drink well for 10-15 years. This awesome Pinot Noir is a tribute to Morlet's brilliance.

Run, don't walk – take your checkbook or credit card out and splurge for the Luc Morlet Wine Express. Morlet, who comes from a family of winemakers in Champagne and consults at the Peter Michael Winery where his brother Nicolas is in charge of the winemaking, has his own operation on Route 29 north of St. Helena. His Napa cuvées were reviewed in Issue #215. His Sonoma offerings are remarkable wines that are about as good as wines made from Semillon, Sauvignon Blanc, Chardonnay, Pinot Noir and Syrah can be. Morlet is not only a fabulous winemaking talent, he knows how to bring the French savoir faire of complexity, elegance and precision to the ripe, concentrated, intense fruit of California.

Importer(s):

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2014)

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**2013 Morlet Family Vineyards
Pinot Noir en Famille**

The 2013 Pinot Noir En Famille (500 cases) displays wild strawberry and red and black cherries, as if it wants to be a red Corton. There are also dusty, loamy soil, kirsch, spice and subtle background oak characteristics. It should drink well for a decade or more.

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**2012 Morlet Family Vineyards
Syrah Bouquet Garni**

Luc Morlet further demonstrates his genius with his Syrah called Bouquet Garni from Bennett Valley, which is bottled without fining or filtration. There are only around five barrels (125 cases) of this 100% Syrah that tastes like it includes some Viognier in the blend (because of the floral and lavender notes). The 2012 Syrah Bouquet Garni offers up fabulous notes of black truffles, lavender, roasted herbs, graphite, blackberries and meaty charcuterie. Other than a handful of Syrahs from Sine Qua Non, this French-tasting Syrah is the closest thing I have tasted to Guigal's famous Côte Rôtie La Landonne. Drink this sensational Syrah over the next 10-15 years.

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**2013 Morlet Family Vineyards
Pinot Noir Joli Coeur**

Another prodigious effort is the 2013 Pinot Noir Joli Coeur. This outrageously rich wine tastes like Pinot Noir blood with notes of bouquet garni, forest floor, black and red fruits. A seamless, full-bodied, opulent, complex Pinot Noir with terrific purity, depth and precision, this stunning effort will age easily for 15+ years.

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**2013 Morlet Family Vineyards La
Proportion Doree**

One of the finest blends of its kind, the La Proportion Dorée (Semillon, Sauvignon Blanc and a dollop of Muscadelle) reminds me of a California version of the limited production Château Haut-Brion Blanc, even though that wine has less Semillon and no Muscadelle. The 2013 Proprietary White La Proportion Dorée is composed of 67% Semillon, 31% Sauvignon Blanc and 2% Muscadelle from 29-year-old, dry-farmed vineyards. There is only a single cluster per shoot, which results in tiny yields. The wine is barrel-fermented with frequent lees stirring. 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 amazing white wine should drink well for at least 4-5 years, possibly longer.

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**2012 Morlet Family Vineyards La
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The 2012 Proprietary White La Proportion Dorée is a blend of 66% Semillon, 32% Sauvignon Blanc and 2% Muscadelle. It reveals an exquisite perfume, a stunningly full-bodied, multidimensional mouthfeel, and many of the same fruit and flowery characteristics found in the 2013. How long it will be drinkable is debatable since this cuvée has not existed that long, but it appears that no one will let it linger in their cellar given how compelling it is at present. It will definitely keep for 3-4 years, perhaps a lot longer.

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**2012 Morlet Family Vineyards
Chardonnay Ma Princesse**

The 2012 Chardonnay Ma Princesse, which comes from Goldridge soils in the Russian River, is a relatively large cuvée of 550 cases. It exhibits copious notes of orange marmalade, pineapple, white peach and melted caramel in its deep, rich, light gold-colored, full-bodied style. With great acidity, precision and complexity, it should drink well for 10+ years.

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**2012 Morlet Family Vineyards
Chardonnay Coup de Coeur**

The top Chardonnay cuvée, which is flirting with perfection, is the 2012 Chardonnay Coup de Coeur. Aromas of roasted hazelnuts, almond paste, brioche, honeysuckle, white peach and delicate pineapple are followed by a full-bodied, stunning wine displaying a subtle hint of oak (one-third new oak barrels are used). Drink this sensational Chardonnay over the next 7-10 years.

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**2012 Morlet Family Vineyards
Chardonnay Ma Douce**

The 2012 Chardonnay Ma Douce reminds me of a classic Bâtard-Montrachet produced by Michel Niellon in the mid-1980s. Lots of brioche, honeysuckle, caramelized citrus and buttery pear notes are found in this long, full-bodied, beautiful white. Ripe and full-bodied with terrific acidity as well as freshness, this cuvée comes from a vineyard planted at a 1,300 foot elevation, and was bottled with indigenous yeast fermentation and no fining or filtration. Drink now-2024.

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**2013 Morlet Family Vineyards
Chardonnay Ma Douce**

The 2013 Chardonnay Ma Douce displays floral notes intermixed with notions of tangerines, nectarines, bees wax and honeysuckle. Full-bodied and rich, but more subtle than its 2012 counterpart, this beauty was made from the Old Wente clone of Chardonnay. Drink now-2023.

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Chardonnay Coup de Coeur**

Of all the Morlet Chardonnays, the most minerality is found in the 2013 Chardonnay Coup de Coeur, which offers up copious notes of orange blossoms, pineapples, mangoes, honeysuckle and subtle vanilla as well as toast. Full and rich with great acidity and a wet stone-like underlying minerality, it should drink well for a decade or more.

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**2013 Morlet Family Vineyards
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The 2013 Chardonnay Ma Princesse offers up scents of honeyed peach, poached pears, brioche, honeysuckle and caramelized citrus. Full-bodied with a Bâtard-Montrachet-like richness and intensity as well as background minerality, this profound white wine should drink well for 10+ years.

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