

**2007 Morlet Family Vineyards  
Pinot Noir Coteaux Nobles**

The 2007 Pinot Noir Coteaux Nobles reveals beautiful raspberry, cherry, and pomegranate aromas in its incredibly fragrant perfume. It is reminiscent of a Burgundy Musigny. Rich, flavored, and textured with loads of minerality, sadly, only 100 cases were produced.

This is a brilliant portfolio of wines from Frenchman Luc Morlet. Production for these cuvees ranges from a low of 75 cases for several of the Chardonnays and Pinot Noirs, to a high of 660 cases for the Semillon/Sauvignon Blanc/Muscadelle blend called La Proportion Doree. Only indigenous yeasts are used in the fermentations as well as 100% French oak barrels, there is no fining or filtration, and all the wines are made with a hand-crafted zeal for high quality. The 2007 and 2008 Chardonnays would make a tremendous comparative tasting to decide which vintage turned out better. In most cases, 2007 gets the nod, but at this estate, it's pretty much a dead heat. I suspect the only way to secure any of the Morlet Family Vineyards' wines is to get on their mailing list.

Tel. (707) 967-8690; Fax (707) 967-8590

- Robert M. Parker, Jr. (February, 2010)

**2007 Morlet Family Vineyards  
Chardonnay Ma Princesse**

While more structured and tannic, the 2007 Chardonnay Ma Princesse offers loads of honeysuckle, caramelized tropical fruits, brioche, and spice box in a big, full-bodied, intense style.

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**2007 Morlet Family Vineyards  
Cabernet Sauvignon Mon  
Chevalier**

The most tannic and backward of this trio is the 2007 Cabernet Sauvignon Mon Chevalier. It suffers somewhat in comparison to its two siblings, but it reveals abundant notes of chocolate, red berries, black currants, and graphite, and is capable of lasting 15-20 years.

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**2007 Morlet Family Vineyards  
Chardonnay Ma Douce**

The 2007 Chardonnay Ma Douce reveals copious orange marmalade, honeysuckle, creme brulee, and poached pear notes in a full-bodied, deliciously rich style with zesty acidity and freshness.

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**2007 Morlet Family Vineyards  
Cabernet Sauvignon  
Passionnement**

The 2007 Cabernet Sauvignon Passionnement (100% Cabernet Sauvignon from the Oakville Corridor) exhibits a dense ruby/purple color as well as an extraordinary bouquet of graphite, cassis, cedar, and ink, full-bodied power, and huge tannins and density. However, the wine's velvety structure means it can be drunk in 2-3 years or cellared for 25+.

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**2007 Morlet Family Vineyards  
Chardonnay Coup de Coeur**

From a selection of the finest barrels, the remarkable 2007 Chardonnay Coup de Coeur is similar to its siblings, but one can sense Luc Morlet's decision making in that it is richer, deeper, and fuller – as hard as that is to believe.

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**2007 Morlet Family Vineyards  
Syrah Bouquet Garni**

The 2007 Syrah Bouquet Garni offers notes of wood smoke, melted tar, black truffles, tapenade, cassis, chocolaty blackberries, and bouquet garni. Similar to a massive French Crozes-Hermitage from a super-rich vintage such as 2003, it should drink well for 8-12 years.

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**2007 Morlet Family Vineyards  
Pinot Noir en Famille**

The deep ruby-colored 2007 Pinot Noir En Famille offers intense aromatics of raspberries, blueberries, black cherries, roasted herbs, and forest floor.

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**2007 Morlet Family Vineyards  
Cabernet Sauvignon Coeur de  
Vallee**

The 2007 Cabernet Sauvignon Coeur de Vallee (also from Oakville) is a blend of 76% Cabernet Sauvignon and 24% Cabernet Franc. Projected aromatics of cedarwood, black currants, ink, espresso roast, spice box, and chocolate are followed by an opulent, fleshy, full-bodied red that is slightly more evolved and accessible than the Passionement. It should evolve for 20-25 years.

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**2007 Morlet Family Vineyards  
Pinot Noir Joli Coeur**

The 2007 Pinot Noir Joli Coeur exhibits the deepest, most saturated color of this group in addition to an extraordinary nose of forest floor, spring flower, and ripe raspberry and black cherry fruit aromas, a full-bodied mouthfeel, super texture, and amazing length as well as richness. It's a shame more is not available.

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**2008 Morlet Family Vineyards La  
Proportion Doree**

Readers should not miss the 2008 La Proportion Doree, a 660-case blend of 68% Semillon, 30% Sauvignon Blanc, and 2% Muscadelle. It is 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, it should drink nicely for 3-4 years.

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