



MORLET

Family Vineyards

‘FORCE DE LA NATURE’ OAKVILLE NAPA VALLEY CABERNET FRANC

“Luc Morlet has certainly proven once again his incredible talents. This is possibly the finest 100% Cabernet Franc ever made in California.”
Robert M. Parker, Jr. *The Wine Advocate*, December 2015



This wine captures the strong, rich and dense character of the Cabernet Franc grapes from our vineyard in the world-renowned Oakville appellation. Bottled only during outstanding vintages, this massive wine pays homage to Luc’s great-grandfather, Gaston Morlet, who had a reputation for being a force of nature in his native Avenay-Val-D’Or. His pioneering spirit remains one of the forces behind our family’s passion for making the best wines possible. Crafted from 100% Cabernet Franc grapes, this wine truly is a ‘Force of Nature’ or ‘Force de la Nature.’

Winemaker Notes: Dark red with a hue of purple. Intense and complex bouquet of mocha, toasted coffee bean and freshly cracked black pepper. The palate is reminiscent of the nose, intermixed with notes of black raspberries, scorched earth and forest floor. Full-bodied with a massive tannic structure, this one-of-a-kind stunner is meant to be cellared and will age gracefully for many decades.

Gaston Morlet’s spirit remains a force behind generations of our family’s passion for growing grapes and making the best wines possible.

Proprietary name	‘Force de la Nature’
Name meaning	Force of Nature Named in honor of Gaston Morlet
Varietal composition	Cabernet Franc (100%)
Type of wine	Vineyard designated
Appellation	Oakville, Napa Valley
Vineyard singularity	Morlet Family ‘Cœur de Vallée’ Vineyard Bail soils, loamy topsoil on loamy & clay-loamy subsoils, consisting of 40%-60% of gravel
Typical harvest date	October
Picking	Manual, small lugs, refrigerated truck
Sorting	Cluster by cluster and berry per berry
Fermentation	Through native yeast Punch downs in stainless steel tanks & French oak puncheons
Upbringing	16 months French Oak from selected artisan Coopers
Bottling	Unfined, Unfiltered Only bottled during outstanding vintages
Cellaring time	Decades
Serving	Room temperature Decanting recommended

