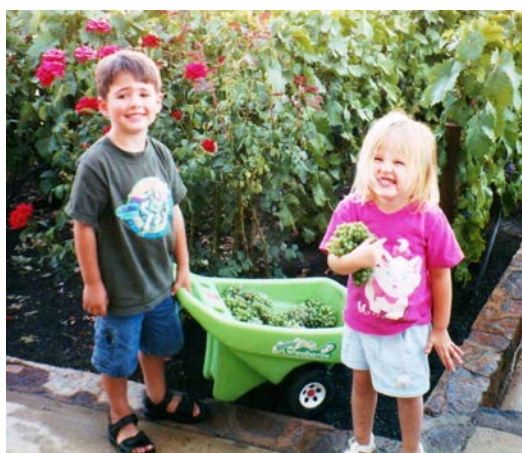




‘LES PETITS MORLET’ NAPA VALLEY CABERNET SAUVIGNON

“Embodying the youthful character and energy of newly planted vines, this special cuvée is the offspring of our mature Cabernet Sauvignon bottlings.”

Luc Morlet, September 2015



Paul and Claire Morlet use their wheelbarrow to help with the green harvest (crop thinning) St. Helena, 2004

Growing up the children of a fifth-generation French Winemaker, Paul and Claire Morlet spent much of their childhood exploring vineyards. From the time they could walk, Luc shared his knowledge and passion about viticulture and winemaking with them. Their youthful enthusiasm and appreciation for their father's talents continued to grow as they both entered their teenage years. Named in honor of our children, ‘Les Petits Morlet’ represents their passion, optimism and future.

Winemaker Notes:

Displaying a very intense bouquet of black currant, candied red and black cherries and mocha, intermixed with hints of blond tobacco leaves and earthy notes of leather and toasted red pepper. This wine possesses youthful, yet sweet tannins and is characterized by its overall richness, suave character and approachability.

Proprietary name	‘Les Petits Morlet’
Varietal composition	Cabernet Sauvignon
Type of wine	Cuvée selection
Appellation	Napa Valley
Vineyard singularity	Young vines
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 tanks & puncheons
Upbringing	16 months
	French Oak from selected artisan Coopers
Bottling	Unfined, unfiltered
Cellaring time	10+ years
Serving	Room temperature
	Decanting recommended

