



‘LES PETITS MORLET’ SONOMA COUNTY SAUVIGNON BLANC

Embodying the lively, aromatic and classic character of the Sauvignon Blanc grapes, this special cuvée is the offspring of our internationally acclaimed ‘La Proportion Dorée.’

Luc Morlet, February 2019



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 appreciation for their father's talents continued to grow as they both entered their teenage years. From a judicious blend of different barrels, this special cuvée from Sonoma County embodies the lively, aromatic and classic character of the Sauvignon Blanc grapes and is the offspring of our internationally acclaimed ‘La Proportion Dorée.’ Named in honor of our children, Paul & Claire, ‘Les Petits Morlet’ Blanc represents their enthusiasm, skills and cheerfulness.

Winemaker Notes: Displaying a very intense bouquet of honeysuckle, acacia, and jasmine intermixed with candied lemon, beeswax, wet stone and a hint of juniper berry, this medium to full-bodied wine presents a wonderful equilibrium between texture, concentration and lively acidity. With a long and mineral-based finish, this classically styled Sauvignon Blanc is enjoyable now and over the next decade.

Proprietary name	‘Les Petits Morlet’
Varietal composition	85% Sauvignon Blanc, 15% Sémillon
Appellation	Sonoma County
Vineyard singularity	Sauvignon Blanc Preston on rhyolite volcanic ash Sauvignon Blanc Musqué on rocky clay loam Sémillon on gravelly, sandy soil
Typical harvest date	September - October
Picking	Manual, small lugs, refrigerated truck
Sorting	Cluster by cluster
Fermentation	In barrel through native yeast, bâtonnage
Upbringing	14 months French Oak from selected artisan Coopers
Bottling	Unfined, coarse filtration to prevent Malolactic
Cellaring time	7 - 10 years
Serving	59°F

