

purely domestic wine report

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“Luc Morlet consistently produces the most extraordinary portfolio of wines I have tasted over the last 10 years.”

2015 ‘La Proportion Dorée’ 97 points *Sonoma County Proprietary White Bordeaux-style Blend*

The 10th vintage of Luc’s first wine remains a benchmark for me as it was the spark that started a decade of experiencing what have amounted to the most consistently extraordinary portfolio of wines I have tasted over that period. The nose is salt, white currant, beef Carpaccio with notes of Indian spice, verbena and chamomile overlaying a sachet of white blossoms. The palate is a richly textured tree fruit, pear, apple and white cherry seamlessly streaming with exquisite lush lemon and pepper. Velvety after 12 hours. Drink 2017-2035.

2015 ‘Coup de Cœur’ 98 points *Sonoma Coast Chardonnay*

Profoundly intense on entry, pear, baked sundried lemon, toast points, green apple and spice. The palate entry is beautifully balanced with a well-defined weight given over to a warm stone fruit, brioche and pear. After two hours it picks up notes of seamless crème brûlée. Drink 2017-2035.

2015 ‘Ma Douce’ 97 points *Fort Ross-Seaview Chardonnay*

The nose is a lavishly polished yet precise lemon, spruce, and quince with notes of cinnamon, baked apple and jasmine. With air, it picks up notes of savory curry, pepper and coconut. Drink 2017-2030.

2015 ‘Ma Princesse’ 95 points *Russian River Valley Chardonnay*

From 45 year-old vines, all Old Wente clone. The nose is toasted vanilla bean, lemon curd with notes of florals, honeycomb, evergreen and chamomile. The palate is rich and lavish in its toasted nut and dry yellow stone fruit entry. The core adds a focusing citrus element, finishing with the textbook Morlet structure, here consisting of chamomile, toast, honey with solid acidity. Drink 2017-2030.

2015 ‘Joli Cœur’ 98 points *Fort Ross-Seaview Pinot Noir*

You follow your heart and it results in this. What’s not to love! The nose is stunning in its density and breadth. Notes of dark chocolate, black raspberry, peppercorn and forest floor, crumbled herbs and cranberry. The palate is extraordinarily silky with abundant fruit yet it doesn’t come to the point of over-extraction, all impeccably layered. Drink 2017-2040.

2015 ‘Côteaux Nobles’ 96 points *Fort Ross-Seaview Pinot Noir*

A nose of vibrant cranberry and red raspberry with underlying notes of polished cherry and blackberry, followed by herbs. The palate is a precise bright graphite and cherry with an underlying mineral and earth quality. Dialed in acidity on the finish with tobacco and crushed warm blackberry. Drink 2017-2035.

2015 ‘En Famille’ 95 points *Fort Ross-Seaview Pinot Noir*

A nose of mushroom, white pepper, mineral and crumbled lavender. It is the least fruit-centric of all the Morlet Pinot Noir – wild cherry. The palate entry is narrow and direct with a harmoniously focused core. There is a solid though embryonic feel to the fruit profile – needs time, or a couple hours decanting. Drink 2018-2032.

2015 ‘Bouquet Garni’ 95 points *Bennett Valley Syrah*

The nose is a gorgeous black fruit, peppercorn, dried meats, creosote, blue plum and tar. The palate is densely packed and well-integrated plum, camphor and pepper finishing with blackberry and espresso. Drink 2019-2030.