



MORLET

Family Vineyards

'CŒUR DE VALLÉE' OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON

The Cœur de Vallée is "a mind-blowing effort, it offers up notes of mocha, forest floor, blueberries, blackcurrants, asphalt and licorice. Full-bodied and opulent, this sensational 2012 is one of the vintage's superstars."

Robert M. Parker, Jr. The Wine Advocate, October 2014



The 'Cœur de Vallée' vineyard in the world-renowned Oakville appellation overlooks Mount St. John in the Mayacamas Range and shares the same soil profile as the nearby To Kalon vineyard

Located in the world-renowned Oakville appellation, in the *heart* of the Napa Valley, our vineyard is situated in the east-west axis which includes Peter Michael Winery's 'Au Paradis' vineyard, Dalla Valle Vineyards, Screaming Eagle, To Kalon vineyard and Harlan Estate. The To Kalon Creek runs through our property, and the Cabernet Sauvignon and Cabernet Franc vines benefit from the gravelly and loamy Bale soil derived from an alluvial fan in this warm yet temperate climate. Handcrafted using classical winemaking techniques, this wine is dedicated to Dr. Richard Johnson and Dr. Nancy Hampel who have always demonstrated their kindness of heart. It is 'Heart of the Valley' or 'Cœur de Vallée.'

Winemaker Notes: Deep purple. Intense and complex bouquet of red, black and blueberries intermixed with notes of cassis, Quesch plum, blond tobacco and a hint of black pepper. Full-bodied, the palate is reminiscent of the nose, with a creamy texture, richness, powerful mid-palate and beautiful depth. The silky tannins and complex aromas create a harmonious ensemble, leading to a very long and smooth finish. This collectible wine will age gracefully for decades.

Proprietary name	'Cœur de Vallée'
Name meaning	Heart of the Valley Dedicated to Dr. Richard Johnson & Dr. Nancy Hampel
Varietal composition	Cabernet Sauvignon (75%), Cabernet Franc (25%)
Type of wine	Vineyard designated
Appellation	Oakville, Napa Valley
Vineyard singularity	Morlet Family 'Cœur de Vallée' Vineyard Bale soils, loamy topsoil on loamy & clay-loamy subsoils, consisting of 40%-60% of gravel
Typical harvest date	Early 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
Cellaring time	Decades
Serving	Room temperature; Decanting recommended

