



MORLET

Family Vineyards

‘CŒUR DE VALLÉE’ OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON

The Cœur de Vallée is “a **mindblowing 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 lies on the Oakville Bench and is comprised of the same soil profile as adjacent To Kalon. Facing Mount St. John, it is situated on a climatic axis with Harlan and Screaming Eagle.

Located on the world-renowned Oakville Bench, in the heart of the Napa Valley, our vineyard is planted with Cabernet Sauvignon and Cabernet Franc. The vines benefit from gravelly and loamy Bale deep soil in this warm yet temperate climate. Handcrafted using classical winemaking techniques, this wine is dedicated to Drs. Richard Johnson and 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 Named after Drs. Richard Johnson & 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 Oakville Bench Gravelly, loamy Bale deep soil
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 tanks & puncheons
Upbringing	16 months French Oak from selected artisan Coopers
Bottling	Unfined, unfiltered
Cellaring time	Decades
Serving	Room temperature; Decanting recommended

