



MORLET  
*Family Vineyards*

‘LA PROPORTION DORÉE’ SONOMA COUNTY  
PROPRIETARY WHITE BORDEAUX-STYLE BLEND

“A *perfect wine* is the 2014 La Proportion Dorée...The wine is **absolutely out of this world**... and seems to come across like a Sonoma County version of a dry **Haut Brion blanc**. This is singular wine - **profound, compelling, whatever!**”  
Robert M. Parker, Jr. The Wine Advocate, December 2015



The old Sémillon vines' roots plunge deep into the loamy soil and contribute to the wine's texture and depth.

A harmonious blend of the three classic white Bordeaux varietals, this unique cuvée was inspired from the finest producers of Pessac-Léognan. The Sémillon, Sauvignon Blanc and Muscadelle come from dry-farmed vineyards in the Golden State's Sonoma County. Classical winemaking techniques such as *sur lies élevage* (aging on the lees) and *bâtonnage* (stirring) contribute to this true *vin de garde*. As in architectural arts, it is 'The Golden Ratio' or 'La Proportion Dorée.'

Winemaker Notes:

Bright yellow, intense bouquet of candied lemon, stone fruits and honeysuckle intermixed with notes of ripened apricot, juniper berry, fresh quince, beeswax and liquid minerals. Full-bodied, seamless texture, refined and complex. Will age gracefully for 20 years.

Proprietary name	‘La Proportion Dorée’
Name meaning	The Golden Ratio
Varietal composition	Sémillon (67%) Sauvignon Blanc (31%) Muscadelle (2%)
Type of wine	Cuvée blend of five vineyards
Appellation	Sonoma County
Vineyard singularity	50-100 year old vines Loamy to gravelly soils One cluster per shoot ‘de rigueur’ Sauvignon Blanc Musqué
Typical harvest date	September-October
Picking	Manual, small lugs, refrigerated truck
Sorting	Cluster by cluster
Fermentation	In barrel through native yeast
Upbringing	10 months French Oak from selected artisan Coopers
Bottling	Unfined, filtered to prevent Malolactic
Cellaring time	10-20 years
Serving	Slightly below room temperature

