



## ‘MA DOUCE’ FORT ROSS - SEAVIEW CHARDONNAY

*“Ma Douce reminds me of a classic **Bâtard-Montrachet** produced by Michel Niellon in the mid-1980s.”  
Robert M. Parker, Jr. The Wine Advocate, December 2014*



*The ‘Ma Douce’ vineyard enjoys both a maritime influence and mountain climate.*

Located on the Sonoma Coast, on the second ridge from the Pacific Ocean, this unique hillside vineyard is comprised of Goldridge soil and benefits from both the cool maritime breeze (douce brise) and the mild and sunny mountain climate. Handcrafted using classical Burgundian winemaking techniques, this wine is dedicated to my wife, Jodie Morlet. It is ‘My Sweet’ or ‘Ma Douce.’

*Winemaker Notes:*

*Full yellow color. Aromas of lemon drop, Crème Brûlée and orange zest intermixed with strong notes of minerality (wet stones) and fresh hazelnut. Full-bodied, mineral driven, this wine displays a creamy texture and very long mineral finish. Built to age gracefully for a decade, this wine is approachable when young.*

Proprietary name	‘Ma Douce’
Name meaning	My Sweet ‘Douce brise’ from the Ocean Named after Jodie Morlet
Varietal composition	Chardonnay
Type of wine	Vineyard designated
Appellation	Fort Ross-Seaview, Sonoma Coast
Vineyard singularity	On the second ridge from the Pacific Ocean 1500-1600 feet elevation - above the fog layer Goldridge soils
Typical harvest date	End of October
Picking	Manual, small lugs, refrigerated truck
Sorting	Cluster by cluster
Fermentation	In barrel through native yeast
Upbringing	Malolactic Sur lies with bâtonnage French Oak from selected artisan Coopers
Bottling	Unfined, unfiltered
Cellaring time	5-10 years
Serving	Slightly below room temperature Decanted when served young

