



# MORLET

Family Vineyards

## 'MON CHEVALIER' KNIGHTS VALLEY CABERNET SAUVIGNON

*"Mon Chevalier may be the finest wine I have ever tasted from Knight's Valley... Brilliant winemaking and meticulous attention to detail in the vineyard and winery have resulted in a prodigious effort."*

*Robert M. Parker, Jr. The Wine Advocate, December 2010*



The high density planting and 3 ¼ by 6 foot spacing of the 'Mon Chevalier' vineyard results in competition among the vines, proper airflow and full sun exposure to the canopy.

Located on the foothills of Knights Valley, our vineyard, comprised of rocky and loamy clay Red Hills soil, benefits from its proximity to Mount St. Helena, whose warm and windy climate is ideal for the long ripening of the red Bordeaux varietals: Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot. Handcrafted using classical winemaking techniques, this special wine is dedicated to our son, Paul Morlet. It is 'My Knight' or 'Mon Chevalier.'

*Winemaker Notes:* Dark red with a hue of purple. Intense and complex bouquet of red, black and blueberries intermixed with notes of minerals (graphite, wet river rocks) licorice, fresh blond tobacco and a hint of lavender. Full-bodied, the palate is reminiscent of the nose, with a richly tannic yet round frame and a great intensity. The hillside tannins and classical aromatic complexity create a harmonious ensemble leading to a very long finish. Built to age for decades, this collectible wine opens up after a few years of cellaring.

Proprietary name	'Mon Chevalier'
Name meaning	My Knight
Varietal composition	Named after our son, Paul Morlet Cabernet Sauvignon (86%) Cabernet Franc (8%) Merlot (3%) Malbec (2%) Petit Verdot (1%)
Type of wine	Vineyard designated
Appellation	Knights Valley
Vineyard singularity	500-600 feet elevation Morlet Family 'Mon Chevalier' Vineyard Rhyolitic, loam & volcanic ash
Typical harvest date	End of October
Picking	Manual, small lugs, refrigerated truck
Sorting	Cluster by cluster and berry per berry
Fermentation	Through native yeast
Upbringing	Punch downs in tanks & puncheons 16 months
Bottling	French Oak from selected artisan Coopers Unfined, unfiltered
Cellaring time	Decades
Serving	Room temperature; Decanting recommended

