



MORLET
Family Vineyards

‘MORLET ESTATE’ ST. HELENA, NAPA VALLEY CABERNET SAUVIGNON

*“Morlet Estate comes across like a **first-growth Pauillac**... the wine displays excellent minerality, superb fruit intensity, and a multi-dimensional mouthfeel. It should drink well for at least 25-30 years.”*

Robert M. Parker, Jr. The Wine Advocate, December 2015



Our historic estate is located on the western foothills of the beautiful St. Helena appellation.

Our unique estate lies on the western foothills, just north of the town of St. Helena. Shallow loamy topsoil and rocky subsoil of the Hambright series, as well as full sun exposure, create superb conditions for our Cabernet Sauvignon vines. Respecting its historic 1880 charm, we restored the pre-Prohibition stone winery, which is illustrated on the label. Handcrafted using classical winemaking techniques and reminiscent of a true First Growth, this wine represents the precious memory of a very special place.

Winemaker Notes: A hue of deep bright ruby red. Intense and complex bouquet of red cherry and blackberry intermixed with notes of minerals (graphite, wet river rock), licorice, fresh blond tobacco and a hint of black currant. Full-bodied, the palate is reminiscent of the nose, with a richly tannic yet round frame leading to a long, seamless and elegant finish. Built to age for decades, this collectible wine will open up after a few years of cellaring.

Proprietary name	‘Morlet Estate’
Varietal composition	Cabernet Sauvignon
Type of wine	Vineyard designated
Appellation	St. Helena, Napa Valley
Vineyard singularity	Morlet Family Estate in St. Helena Bale soil series on foothills Hambright soil series on hillside and ridge Shallow loamy topsoil on rocky alluvial subsoil
Typical harvest date	End of September
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

