



‘MANICURED VINEYARDS, CLASSICAL WINEMAKING & CREATIVE ARTISANSHIP’

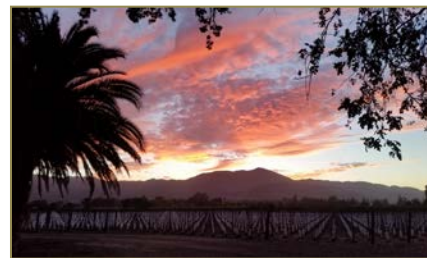
Beginning with the 2006 vintage, Luc & Jodie Morlet have been handcrafting *vins de terroirs* and unique cuvées of Cabernet Sauvignon and Cabernet Franc from the Napa Valley as well as Chardonnay and Pinot Noir from the Sonoma Coast and a Proprietary white Bordeaux-style blend from Sonoma County. Meticulously farmed vineyards and low-intervention winemaking techniques produce powerful yet refined wines. By taking old world principles and adapting them to California, the Morlet style results in wines which are harmonious in their intensity, richness, complexity and refinement. It is this notion of harmony that inspired their logo, based upon 19th century French artist Mathurin Moreau’s sculpture entitled, ‘L’Harmonie.’ The Morlet wines clearly display personality, seamless character and graceful aging capability.



Morlet Family Winery, St. Helena

In August 2010, Luc and Jodie purchased an historic estate, just north of the charming town of St. Helena. Since then, they have been restoring the pre-Prohibition winery, built in 1880, as a gravity-flow winemaking facility. Within the prestigious St. Helena Appellation, this 6-acre Cabernet Sauvignon hillside vineyard supplies the premium fruit for the ‘Morlet Estate’ label.

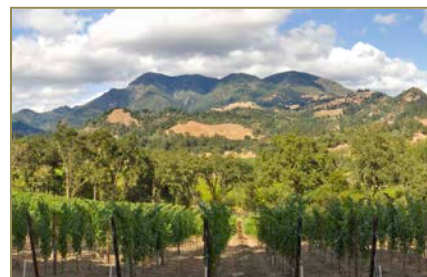
The highly acclaimed ‘Force de la Nature’ and ‘Cœur de Vallée’ wines hail from Luc and Jodie’s 20-acre Cabernet Franc and Cabernet Sauvignon vineyard, situated on the world-renowned Oakville Bench within the To Kalon Creek alluvial fan.



‘Cœur de Vallée’ vineyard, Oakville

On the foothills facing the western slopes of Mount St. Helena, Luc and Jodie’s 7-acre Knights Valley vineyard provides the fruit for their ‘Mon Chevalier’ Cabernet Sauvignon. The warm and windy climate is ideal for the long ripening of the five Bordeaux varietals. In addition to their family-owned vineyards, they also direct the farming under long-term contracts on vineyards located in the Russian River Valley and Fort Ross-Seaview on the Sonoma Coast.

Aged exclusively in French oak barrels from selected artisan coopers, the wines are bottled unfiltered and unfiltered. Unwavering commitment to quality leads to small yields, attentive sorting, and the highest standard when blending. Thus, a very limited amount of each wine is ever produced.



‘Mon Chevalier’ vineyard, Knights Valley



Luc plows with his father, Aÿ-Champagne 1983

Luc and Jodie also import ‘Pierre Morlet Champagnes’ which have been handcrafted by Luc’s family in France for five generations. Named after Luc’s grandfather, these award-winning Champagnes come solely from the designations of either *Grands Crus* or *Premiers Crus*. The deep, chalky subsoil and temperate microclimates of these hillside vineyards provide wonderful growing conditions for both Pinot Noir and Chardonnay grapes. A rarity in Champagne, the tradition of barrel fermenting and aging continues to be honored, adding complexity and uniqueness to the wines. The multi-vintage ‘Grande Réserve’ and ‘Rosé’ as well as the vintaged ‘Millésime’ are available by contacting the winery in St. Helena.

THE MORLET FAMILY VINEYARDS PORTFOLIO:

Chardonnays:

‘Ma Douce’

‘Ma Princesse’

‘Coup de Cœur’

Pinot Noirs:

‘Côteaux Nobles’

‘En Famille’

‘Joli Cœur’

Syrah:

‘Bouquet Garni’

Proprietary White Bordeaux-style Blend:

‘La Proportion Dorée’

Cabernet Sauvignons:

‘Mon Chevalier’

‘Cœur de Vallée’

‘Passionnément’

‘Morlet Estate’

Cabernet Franc:

‘Force de la Nature’

Late Harvest Sémillon:

‘Billet Doux’