

2010 Morlet Family Vineyards Chardonnay Coup de Coeur

Luc Morlet showed me one cuvee of 2010, the 2010 Chardonnay Coup de Coeur, which flirts with perfection. This staggering Chardonnay exhibits hints of crushed rocks, white flowers, peaches, honey, creme caramel and subtle vanillin. This deep, layered, unfined and unfiltered Chardonnay should drink well for a decade.

This is one of the up-and-coming superstar producers in Northern California. Owned by Luc Morlet, who comes from a French family that has long been making wines in Champagne, and who cut his Napa Valley teeth first for Newton and later Peter Michael. His American wife, Jodie, assists Luc Morlet, who still does consulting work at Peter Michael, although it is brother Nick who runs the show at Peter Michael from a winemaking perspective. The debut vintage for the Morlet Family Vineyards was 2006, and they have hardly missed a beat since then in turning out sumptuous Chardonnays, Pinot Noirs, Bordeaux-based blends, smaller proportions of a killer Semillon/Sauvignon Blanc blend, and a Cote Rotie-like Syrah. All of the following wines represent striking examples of Morlet's talents. As for the 2012 Chardonnays, all will be bottled over the next four or five months. It is another great vintage for Morlet. All the wines ...

- Robert Parker (December, 2013)

2011 Morlet Family Vineyards Chardonnay Ma Princesse

The 2011 Chardonnay Ma Princesse comes from alluvial hillside vineyards composed of both the Goldridge and volcanic soils. Notes of white peach, orange marmalade and tropical fruits along with a deep, full-bodied, layered, complex mouthfeel and length suggest this amazing white will drink well for 5-7 years.

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2011 Morlet Family Vineyards Chardonnay Coup de Coeur

Made from a selection of the best lots in the cellar, the 2011 Chardonnay Coup de Coeur is a rich, full-bodied white made from an Old Wente clone. Even richer, fuller and more prodigious than the Ma Princesse, it should age easily for 5-7 years as well.

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**2011 Morlet Family Vineyards
Chardonnay Ma Douce**

The 2011 Chardonnay Ma Douce is an unfiltered white made from a vineyard on the second ridge line on the Sonoma Coast planted with an Old Wente clone in Goldridge soils. Its stunning perfume of buttered citrus, popcorn, white currants and honeysuckle fill the olfactory senses. It is followed by a full-bodied wine with terrific acidity, power and richness. This vineyard is planted at a 1,300 foot elevation, way above the fog line in that area. Like most 2011s, it will probably last over five years, but I recommend drinking it on the early side as I am not sure this is a vintage to cellar.

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**2011 Morlet Family Vineyards La
Proportion Doree**

The most distinctive and unique is the 2011 Semillon/Sauvignon Blanc La Proportion Doree, a blend of 65% Semillon and 35% Sauvignon Blanc. The Semillon comes from a Dry Creek vineyard planted in 1953 in loamy and gravelly soils. The Sauvignon Blanc is from Alexander Valley. Morlet-s reference point would appear to be the white wine made at Laville Haut-Brion and Haut-Brion. This remarkable, honeyed white offers hints of citrus oil, candle wax, tangerine skin and oranges. A wine of great intensity, texture and body, it is a dry, complex white that spent ten months in French oak. It should keep for a decade, although I doubt if purchasers will be able to keep their hands off of it for that long.

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**2012 Morlet Family Vineyards
Chardonnay Ma Princesse**

The 2012 Chardonnay Ma Princesse is slightly more structured and mineral-dominated with crisp acids. The good news in 2012 is that there are 550 of Ma Princesse .

(Not yet released)

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- Robert Parker (December, 2013)

**2012 Morlet Family Vineyards
Chardonnay Coup de Coeur**

The 2012 Chardonnay Coup de Coeur is once again a candidate for perfection given its intensity, richness, outrageous extravagance and luxurious mouthfeel. The good news in 2012 is that there are 125 cases of Coup de Coeur.

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**2012 Morlet Family Vineyards
Chardonnay Ma Douce**

The 2012 Chardonnay Ma Douce reveals more tropical fruits (pineapple) along with lots of honey, a great texture and a full-bodied richness. The good news in 2012 is that there are 650 cases of Ma Douce.

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**2012 Morlet Family Vineyards
Pinot Noir Coteaux Nobles**

The medium dark ruby-colored 2012 Pinot Noir Coteaux Nobles reveals crisp acids along with plenty of wild strawberry and framboise-like fruit, moderate body and excellent intensity as well as length. All three of these 2012s are best consumed during their first decade of life.

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**2012 Morlet Family Vineyards
Pinot Noir en Famille**

Softer and darker with lots of strawberry and black cherry fruit, the 2012 Pinot Noir En Famille possesses slightly more texture and substance as well as a long finish. All three of these 2012s are best consumed during their first decade of life.

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**2012 Morlet Family Vineyards
Pinot Noir Joli Coeur**

Created from a selection of the best barrels, the 2012 Pinot Noir Joli Coeur exhibits wonderful ripeness, but it is neither over-the-top nor too powerful. It offers attractive notes of forest floor, sweet black currant and black cherry fruit, camphor and spring flowers. Finely grained tannins are present but unobtrusive. All three of these 2012s are best consumed during their first decade of life.

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**2012 Morlet Family Vineyards
Syrah Bouquet Garni**

A prodigious wine in the making, the 2012 Syrah Bouquet Garni possesses more concentration as well as enormous fruit and extract, velvety, sweet tannin, adequate acidity and a long finish dominated by floral and blackberry notes. It will offer plenty of enjoyment over the next 10-12+ years.

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