



‘MANICURED VINEYARDS, CLASSICAL WINEMAKING & CREATIVE ARTISANSHIP’

Beginning with the 2006 vintage, Luc & Jodie Morlet have been handcrafting *vins de terroir* and unique cuvées of Cabernet Sauvignon and Cabernet Franc from their estate vineyards in Napa Valley as well as Chardonnay and Pinot Noir from the Sonoma Coast. The sought-after portfolio also includes a Pessac-Léognan-inspired 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, ‘Harmonie.’ The Morlet wines clearly display personality, seamless character and graceful aging capability.



Morlet Family Winery, St. Helena

Luc and Jodie restored a pre-Prohibition winery, built in 1880, as a gravity-flow winemaking facility. The historic estate is just north of the charming town of St. Helena. This 6-acre hillside vineyard supplies the premium Cabernet Sauvignon for their ‘Morlet Estate’ label, designated as the prestigious St. Helena Appellation.

The highly acclaimed ‘Force de la Nature’ and ‘Cœur de Vallée’ wines hail from Luc and Jodie’s Cabernet Franc and Cabernet Sauvignon vineyard, situated in the world-renowned Oakville appellation and bordering the To Kalon Creek.



‘Cœur de Vallée’ vineyard, Oakville

On the foothills facing the western slopes of Mount St. Helena, Luc and Jodie’s 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, Bennett Valley, Alexander 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, Ay-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 vintage ‘Millésime’ are available by contacting the winery in St. Helena.

THE MORLET FAMILY VINEYARDS PORTFOLIO:

Available to members of the winery’s mailing list through online releases and at the finest restaurants and specialty wine shops around the world

Chardonnays:	‘Ma Douce’	‘Ma Princesse’	‘Coup de Cœur’
Pinot Noirs:	‘Côteaux Nobles’	‘En Famille’	‘Joli Cœur’
Syrah:	‘Bouquet Garni’		
Sauvignon Blanc:	‘Les Petits Morlet’		
Proprietary White Bordeaux-style Blend:	‘La Proportion Dorée’		
Cabernet Sauvignons:	‘Les Petits Morlet’	‘Mon Chevalier’	‘Cœur de Vallée’
Cabernet Franc:	‘Force de la Nature’		‘Passionément’
Late Harvest Sémillon:	‘Billet Doux’		‘Morlet Estate’