



**MORLET**  
*Family Vineyards*

2006  
**'COUP DE CŒUR'**  
SONOMA COAST CHARDONNAY

Each vintage, the tasting of individual lots of Chardonnay reveals a strictly limited number of barrels with truly outstanding features. These selected barrels are then judiciously blended to compose this magnificent cuvée. Handcrafted using classical Burgundian winemaking techniques, this wine represents our 'Heart's Astonishment' or 'Coup de Cœur.'



<i>Proprietary name</i>	'Coup de Cœur'
<i>Name meaning</i>	Heart's Astonishment
<i>Varietal composition</i>	Chardonnay
<i>Type of wine</i>	Cuvée of best barrels
<i>Appellation</i>	Sonoma Coast
<i>Vineyard singularity</i>	Fort Ross-Seaview & Russian River Valley Goldridge and volcanic soils
<i>Typical harvest date</i>	October
<i>Picking</i>	Night pick; manual; small lugs; refrigerated truck
<i>Sorting</i>	Cluster-by-cluster
<i>Fermentation</i>	In barrel through native yeast
<i>Upbringing</i>	14 months in French oak barrels from selected artisan coopers Malolactic <i>Sur lies</i> with <i>bâtonnage</i>
<i>Bottling</i>	Unfined, unfiltered
<i>Ideal cellaring</i>	3 to 5 years after harvest date
<i>Arc of aging</i>	15 to 20 years
<i>Serving</i>	55-59°F (13-15°C); Decant when served young

**TASTING NOTES**

*"Full medium yellow. Pungent lemon drop, fresh herbs, and strong minerality on the nose. Powerfully mineral on the palate, with a dominant flavor of liquid stone and a suggestion of apricot pit. Wonderfully subtle and long on the aftertaste. The 2006 'Coup de Cœur' represents a selection of the best parcels."*

93+ points  
Stephen Tanzer  
International Wine Cellar, May 2008

