



MORLET

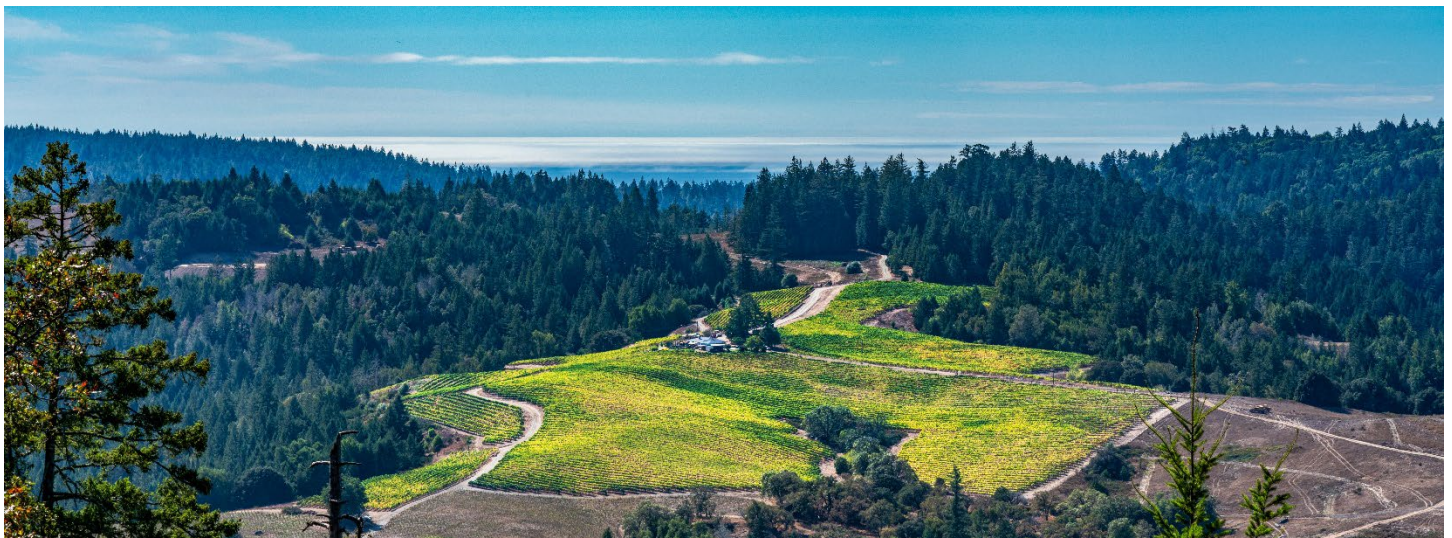
*Family Vineyards*

2006

‘MA DOUCE’

FORT ROSS - SEAVIEW CHARDONNAY

Located on the Sonoma Coast, on the second ridge from the Pacific Ocean, this unique hillside vineyard is comprised of Goldridge soil and benefits from both the cool maritime breeze (douce brise) and the mild and sunny mountain climate. Handcrafted using classical Burgundian winemaking techniques, this wine is dedicated to my wife, Jodie Morlet. It is ‘My Sweet’ or ‘Ma Douce.’



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|----------------------|---|
| Proprietary name     | ‘Ma Douce’  |
| Name meaning         | My Sweet<br>‘Douce brise’ from the ocean<br>Named after Jodie Morlet  |
| Varietal composition | Chardonnay  |
| Type of wine         | Vineyard designated   |
| Appellation          | Fort Ross-Seaview, Sonoma Coast   |
| Vineyard singularity | On the second ridge from the Pacific Ocean<br>1500-1600 feet elevation; above the fog layer<br>Goldridge soils          |
| Picking              | Night pick; manual; small lugs; refrigerated truck  |
| Sorting              | Cluster-by-cluster  |
| Fermentation         | In barrel through native yeast  |
| Upbringing           | 14 months in French oak barrels from selected<br>artisan coopers<br>Malolactic<br><i>Sur lies</i> with <i>bâtonnage</i> |
| Bottling             | Unfined, unfiltered   |
| Ideal cellaring      | 3 to 5 years after harvest date   |
| Arc of aging         | 15 to 20 years  |
| Serving              | 55-59°F (13-15°C); Decant when served young   |

#### TASTING NOTES

“Full yellow color. Aromas of lemon drop and orange zest complicated by minerals, hazelnut, and a whiff of tropical fruits; some oak showing today. Densely packed and soil-driven, with highly concentrated, lightly saline flavors and a chewy texture. There’s a wildness to the 2006 ‘Ma Douce’ that I find intriguing. Bottled just ten days prior to my visit, and yet this is seriously sappy from day one, not to mention long on the aftertaste.”

93 points

Stephen Tanzer

International Wine Cellar, May 2008

