



MORLET

Family Vineyards

2007

‘LA PROPORTION DORÉE’

SONOMA COUNTY SÉMILLON-SAUVIGNON BLANC

A harmonious blend of the three classic white Bordeaux varietals, this unique cuvée was inspired from the finest producers of Pessac-Léognan. The Sémillon, Sauvignon Blanc and Muscadelle come from dry-farmed vineyards in the Golden State’s Sonoma County. Classical winemaking techniques such as *élevage sur lies* (aging on the lees) and *bâtonnage* (stirring) contribute to this true *vin de garde*. As in architectural arts, it is ‘The Golden Ratio’ or ‘La Proportion Dorée.’



Proprietary name	‘La Proportion Dorée’
Name meaning	The Golden Ratio
Varietal composition	Sémillon (62%) Sauvignon Blanc (36%) Muscadelle (2%)
Type of wine	Cuvée blend of five vineyards
Appellation	Sonoma County
Vineyard singularity	50 to 100-year-old-vines Loamy to gravelly soils One cluster per shoot ‘ <i>de rigueur</i> ’ Sauvignon Blanc Musqué
Harvest date	September-October 2007
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 artisan coopers <i>Sur lies</i> with <i>bâtonnage</i>
Bottling	Unfined, coarse filtration to prevent Malolactic
Ideal cellaring	3 to 5 years after harvest date
Arc of aging	15 to 20 years
Serving	55-59°F (13-15°C)

TASTING NOTES

“One of the most profound blends of Sémillon, Sauvignon Blanc, and in this case, 2% Muscadelle, is the 2007 ‘La Proportion Dorée.’ An extraordinary nose of waxy, honeyed grapefruit, melons, figs, and quince is superb. In the mouth, a liqueur of rocks intermixed with quinine, quince, and waxy notes continues to cascade over the palate. This is an absolutely sensational, dry, incredibly complex wine that shows the potential that blends such as this can achieve.”

95 points

Robert M. Parker, Jr.

Robert Parker Wine Advocate, Dec. 2008

