



**MORLET**  
*Family Vineyards*

2008  
**'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**

"Extraordinary intensity, richness, nuance, complexity, and power characterize the 2008 'Coup de Cœur.' This beautiful white possesses lots of honeyed citrus, tropical fruit, crushed rock, and white flower-like characteristics. This is a beautifully made, undeniably profound and brilliant Chardonnay."

98 points

Robert M. Parker, Jr.

Robert Parker Wine Advocate, Feb. 2011

