



MORLET

Family Vineyards

2008

'BILLET DOUX'

LATE HARVEST SÉMILLON-SAUVIGNON BLANC

Growing in the gravelly soil of an ancient riverbed in the beautiful Alexander Valley, the old vines benefit from hot afternoons and cool, foggy mornings, favorable for the development of Botrytis (Noble Rot). Extremely small yields in the Sémillon, Sauvignon Blanc, and Muscat vineyards lead to the immensely concentrated fruit. Just as one receives a note from one's sweetheart, we present this wine as a precious 'Billet Doux' or 'Love Note.'



Proprietary name	'Billet Doux'
Name meaning	Love Note
Varietal composition	Sémillon (90%) Sauvignon Blanc (9%) Muscadelle (1%)
Type of wine	Late harvest white wine
Appellation	Alexander Valley
Vineyard singularity	20 to 60-year-old-vines Loamy and gravelly soils from an ancient riverbed
Harvest date	One cluster per shoot 'de rigueur' November 2008
Ripeness	Overripened fruit with noble rot (Botrytis)
Picking	Night pick; manual; small lugs; refrigerated truck
Fermentation	In barrel through native yeast
Upbringing	18 months in French oak barrels from selected artisan coopers
Bottling	Unfined, coarse filtration to prevent Malolactic
Arc of aging	50 years
Serving	43-45°F (6-7°C); Decant 2 hours prior to serving

TASTING NOTES

"Deep crystal-clear gold, the 2008 'Billet Doux' boasts an intense and complex bouquet of dry apricot, pêche de vigne, and Reine Claude yellow plum intermixed with notes of quince, honey, and a hint of sweet vanilla. Full-bodied, the palate is reminiscent of the nose, with a creamy sweet texture and a great intensity. Sugar and glycerin create a highlighted viscosity. Along with concentration, richness and opulence, the classic aromatics reveal a flamboyant yet harmonious ensemble, leading to a very long and smooth finish."

Luc Morlet
Winemaker Notes, May 2010

