



# MORLET

*Family Vineyards*

2008

## ‘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.’



<i>Proprietary name</i>	‘La Proportion Dorée’
<i>Name meaning</i>	The Golden Ratio
<i>Varietal composition</i>	Sémillon (68%) Sauvignon Blanc (30%) Muscadelle (2%)
<i>Type of wine</i>	Cuvée blend of five vineyards
<i>Appellation</i>	Sonoma County
<i>Vineyard singularity</i>	50 to 100-year-old-vines Loamy to gravelly soils One cluster per shoot ‘ <i>de rigueur</i> ’ Sauvignon Blanc Musqué
<i>Harvest date</i>	September-October 2008
<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 <i>Sur lies</i> with <i>bâtonnage</i>
<i>Bottling</i>	Unfined, coarse filtration to prevent Malolactic
<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)

### TASTING NOTES

“Readers should not miss the 2008 ‘La Proportion Dorée.’ It is a superb example of what can be done with French *savoir-faire* and California grapes. Glorious aromas of honeyed caramelized figs, honeysuckle, melons, and orange blossoms are followed by a medium to full-bodied white with beautiful acidity, length, and richness. A tour de force in dry white winemaking.”

93 points

Robert M. Parker, Jr.

Robert Parker Wine Advocate, Feb. 2010

