



MORLET

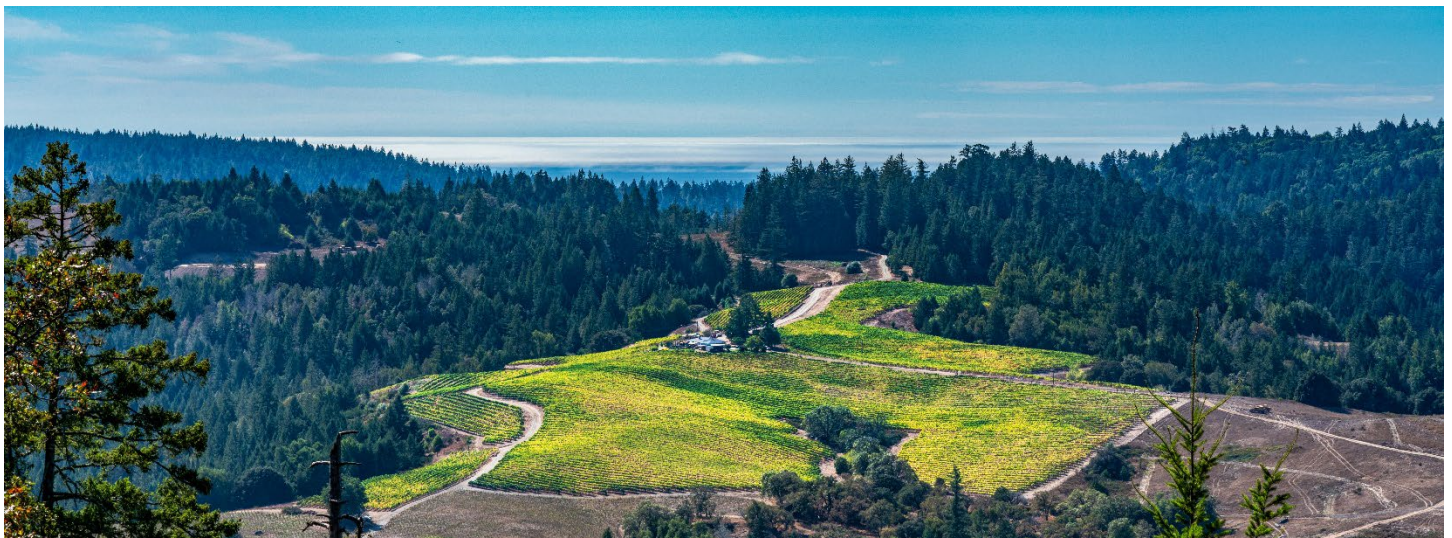
Family Vineyards

2008

‘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.’



<i>Proprietary name</i>	‘Ma Douce’
<i>Name meaning</i>	My Sweet ‘Douce brise’ from the ocean Named after Jodie Morlet
<i>Varietal composition</i>	Chardonnay
<i>Type of wine</i>	Vineyard designated
<i>Appellation</i>	Fort Ross-Seaview, Sonoma Coast
<i>Vineyard singularity</i>	On the second ridge from the Pacific Ocean 1500-1600 feet elevation; above the fog layer Goldridge soils
<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

“The sumptuous 2008 ‘Ma Douce’ offers up scents of white peaches, honeysuckle, crushed rocks, brioche, crème brûlée, and a hint of tropical fruits. This is a fruit-driven, full-bodied, opulent, structured white with laser-like precision.”

96 points

Robert M. Parker, Jr.

Robert Parker Wine Advocate, Feb. 2011

