



MORLET

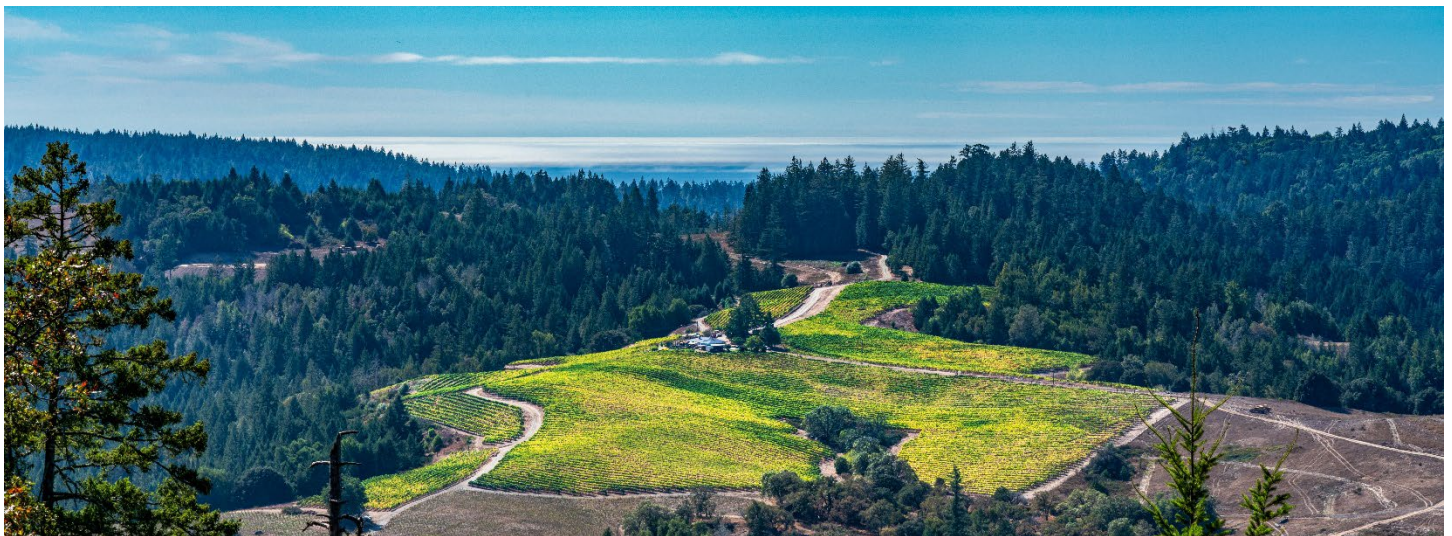
*Family Vineyards*

2009

‘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.’



Proprietary name	‘Ma Douce’
Name meaning	My Sweet ‘Douce brise’ from the ocean Named after Jodie Morlet
Varietal composition	Chardonnay
Type of wine	Vineyard designated
Appellation	Fort Ross-Seaview, Sonoma Coast
Vineyard singularity	On the second ridge from the Pacific Ocean 1500-1600 feet elevation; above the fog layer Goldridge soils
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 Malolactic <i>Sur lies</i> with <i>bâtonnage</i>
Bottling	Unfined, unfiltered
Ideal cellaring	3 to 5 years after harvest date
Arc of aging	15 to 20 years
Serving	55-59°F (13-15°C); Decant when served young

TASTING NOTES

*“The 2009 ‘Ma Douce’ blossoms in the glass with hints of tangerine, freshly cut flowers, mint, pistachio, and apricot. The 2009 is texturally quite beautiful. A rich, creamy finish rounds things out nicely. This is the freshest and most vibrant of the Chardonnays. I very much like the energy here.”*

93 points

Antonio Galloni

Robert Parker Wine Advocate, Dec. 2011

