



MORLET

Family Vineyards

2010

'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.'



<i>Proprietary name</i>	'Billet Doux'
<i>Name meaning</i>	Love Note
<i>Varietal composition</i>	Sémillon (75%) Sauvignon Blanc (24%) Muscadelle (1%)
<i>Type of wine</i>	Late harvest white wine
<i>Appellation</i>	Alexander Valley
<i>Vineyard singularity</i>	20 to 60-year-old-vines Loamy and gravelly soils from an ancient riverbed One cluster per shoot 'de rigueur'
<i>Harvest date</i>	November 2010
<i>Ripeness</i>	Overripened fruit with noble rot (Botrytis)
<i>Picking</i>	Night pick; manual; small lugs; refrigerated truck
<i>Fermentation</i>	In barrel through native yeast
<i>Upbringing</i>	18 months in French oak barrels from selected artisan coopers
<i>Bottling</i>	Unfined, coarse filtration to prevent Malolactic
<i>Arc of aging</i>	50 years
<i>Serving</i>	43-45°F (6-7°C); Decant 2 hours prior to serving

TASTING NOTES

"The 2010 'Billet Doux' is bigger and richer than the 2009. The higher amount of Semillon in this vintage and the presence of 100% botrytised fruit are clearly felt. Burnt sugar, smoke, apricots, and spices are woven together in this gorgeous, burnished sweet wine."

94 points

Antonio Galloni

Robert Parker Wine Advocate, Feb. 2012

