



# MORLET

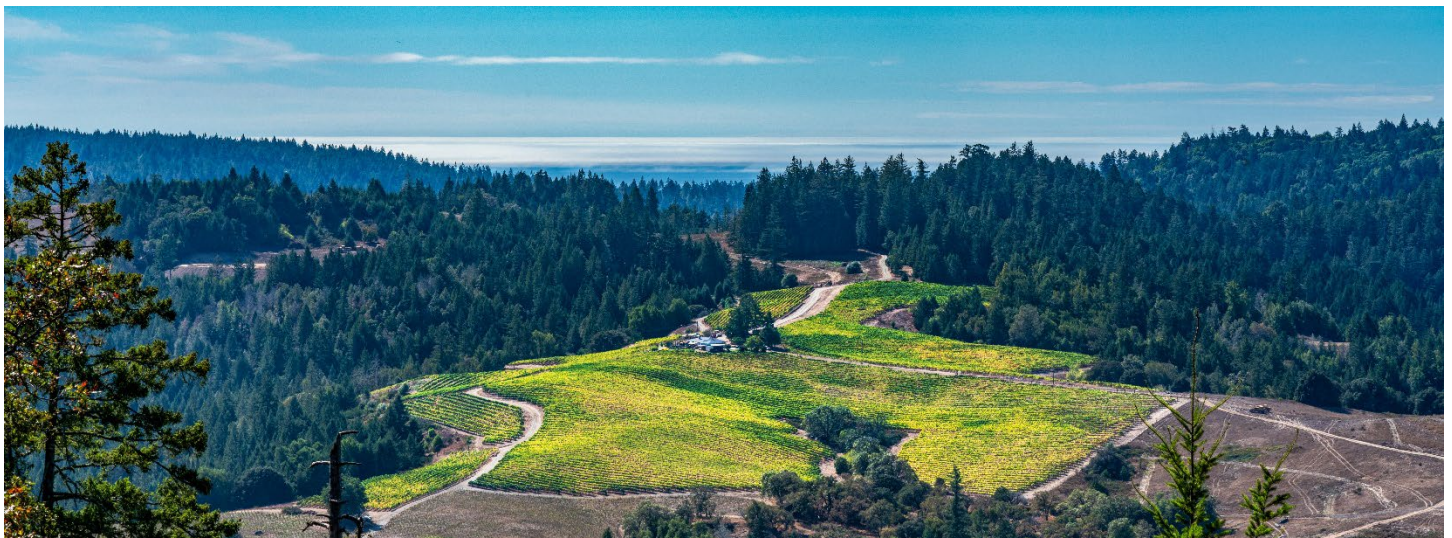
*Family Vineyards*

2010

## ‘CÔTEAUX NOBLES’

FORT ROSS - SEAVIEW PINOT NOIR

Located on the Sonoma Coast, on the eastern slope (Côte) of the second ridge from the Pacific Ocean, this unique hillside vineyard (Côteau) benefits from the cool maritime breeze and the mild and sunny mountain climate. The noble site’s natural conditions are ideal for growing excellent Pinot Noir in the Goldridge soil. Handcrafted using classical Burgundian winemaking techniques, it is the ‘Noble Hillsides’ or ‘Côteaux Nobles.’



<i>Proprietary name</i>	‘Côteaux Nobles’
<i>Name meaning</i>	Noble hillsides Noble Pinot Noir varietal
<i>Varietal composition</i>	Pinot Noir
<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 1350-1450 feet elevation - northern exposure Goldridge sedimentary soil
<i>Typical harvest date</i>	October
<i>Picking</i>	Manual, small lugs, refrigerated truck
<i>Sorting</i>	Cluster by cluster and berry per berry
<i>Fermentation</i>	Through native yeast Punch downs in tanks & puncheons
<i>Upbringing</i>	14 months French oak from selected artisan coopers
<i>Bottling</i>	Unfined, unfiltered
<i>Ideal cellaring</i>	4 to 6 years after harvest date
<i>Arc of aging</i>	20 to 25 years
<i>Serving</i>	59-61°F (15-16°C); Decant one hour prior to serving

### TASTING NOTES

*“The 2010 ‘Côteaux Nobles’ is quite delicate and sensual. Expressive red berries, sweet spices and flowers take shape in the glass. A soft, fruity Pinot with sweet floral notes that add an element of lift on the finish.”*

*Antonio Galloni  
Robert Parker Wine Advocate, April 2013*

