



MORLET

Family Vineyards

2010

‘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 (64%) Sauvignon Blanc (34%) 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 2010
<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

“The 2010 ‘La Proportion Dorée’ is striking. It possesses more minerality, verve and backbone. Orange peel, tangerine, mint, and sweet spices are some of the nuances that flow from this beautifully delineated white. This is a gorgeous white wine.”

93+ points

Antonio Galloni

Robert Parker Wine Advocate, Dec. 2011

