



# MORLET

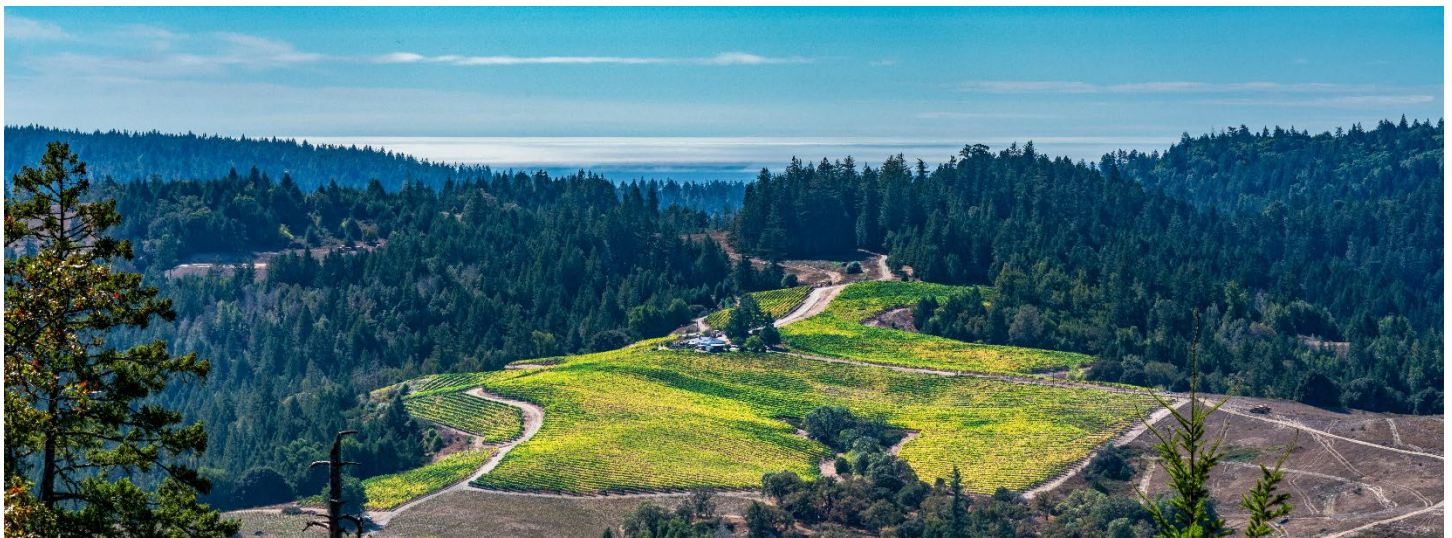
*Family Vineyards*

2010

## '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.'



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|----------------------|--|
| Proprietary name     | 'Ma Douce'   |
| Name meaning         | My Sweet<br>'Douce brise' from the ocean<br>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<br>1500-1600 feet elevation; above the fog layer<br>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<br>artisan coopers<br>Malolactic<br>Sur lies 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

*"Good full yellow. Aromas of lemon and orange peel, pineapple, iodine, and pear brandy, lifted by spices. Layered, minerally and light on its feet, with noteworthy refinement to its lemon, orange blossom and spice flavors. The 2010 'Ma Douce' finishes with lovely building length."*

*93 points*

*Stephen Tanzer*

*International Wine Cellar, May 2012*

