



# MORLET

*Family Vineyards*

2010

## 'PASSIONNÉMENT'

OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON

Crafted with the passionate, uncompromised, and ongoing pursuit of quality, this judicious blend comes from the finest barrels of our manicured vineyards on the Oakville Bench and on the foothills of Knights Valley and St. Helena. As the French say, "Je t'aime, un peu, beaucoup, passionnément!" (I love you, a little, a lot, passionately!) This special wine is dedicated to Jodie Morlet. It is 'Passionately' or 'Passionnément.'



<i>Proprietary name</i>	'Passionnément'
<i>Name meaning</i>	Passionately Named in honor of Jodie Morlet
<i>Varietal composition</i>	Cabernet Sauvignon (100%)
<i>Type of wine</i>	Cuvée selection
<i>Appellation</i>	Oakville, Napa Valley
<i>Vineyard singularity</i>	Select barrels showcasing the synergy among an Oakville Bench vineyard (2007-2016 vintages) Morlet Family 'Cœur de Vallée' Estate Vineyard (2017 vintage on) and the Morlet Family 'Morlet Estate' & 'Mon Chevalier' Estate Vineyards
<i>Farming</i>	Organic & sustainable farming by full-time, year-round Morlet Farming team
<i>Harvest date</i>	September-October 2010
<i>Picking</i>	Night pick; manual; small lugs; refrigerated truck
<i>Sorting</i>	Cluster-by-cluster & berry-per-berry by hand; Le Trieur™
<i>Fermentation</i>	Through native yeast; punch downs in stainless steel tanks & Darnajou French oak puncheons; Gyrobox™
<i>Upbringing</i>	16 months in French oak barrels from selected artisan coopers
<i>Bottling</i>	Unfined, unfiltered
<i>Ideal cellaring</i>	5 to 10 years after harvest date
<i>Arc of aging</i>	30+ years
<i>Serving</i>	61-64°F (16-18°C); Decant 1 hour prior to serving

### TASTING NOTES

*"The drop-dead gorgeous 2010 'Passionnément' covers every inch of the palate with sweet dark cherries, plums, menthol, licorice, and sweet spices. A round, sumptuous wine, the 2010 impresses for its phenomenal balance and class. The integration of fruit, acidity, and structure is flat-out great."*

97 points

Antonio Galloni

Robert Parker Wine Advocate, Dec. 2012

