



MORLET

Family Vineyards

2011

'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.'



Proprietary name	'Billet Doux'
Name meaning	Love Note
Varietal composition	Sémillon (65%) Sauvignon Blanc (31%) Muscat à Petits Grains (4%)
Type of wine	Late harvest white wine
Appellation	Alexander Valley
Vineyard singularity	25 to 65-year-old vines Loamy and gravelly soils from an ancient riverbed
Harvest date	One cluster per shoot 'de rigueur' November 2011
Ripeness	Overripened fruit with noble rot (Botrytis)
Picking	Night pick; manual; small lugs; refrigerated truck
Fermentation	In barrel through native yeast
Upbringing	18 months in French oak barrels from selected artisan coopers
Bottling	Unfined, coarse filtration to prevent Malolactic
Arc of aging	50 years
Serving	43-45°F (6-7°C); Decant 2 hours prior to serving

TASTING NOTES

"The 2011 'Billet Doux' [displays] a gorgeous nose of blossoms, conifer, dried orange, graphite, subtle layering, diesel and grasses. The palate is rich and finely balanced with notes of coffee, pineapple, and apricot. Acid-driven citrus and pie spice on the 60 second finish." 98 points

Doug Wilder

Purely Domestic Wine Report, Dec. 2014

"The 2011 'Billet Doux' is terrific. Then again, the cool, rainy vintage provided optimal conditions for achieving rot in the vineyard, which gave growers fits with the reds, but was a positive here. Orange peel, burnt sugar, apricot jam, coconut, and tropical fruits, honey, and wildflowers are all beautifully delineated in the glass. Ample, rich, and super-expressive, the 'Billet Doux' is superb."

94 points

Antonio Galloni

Vinous, May 2016

