



MORLET

Family Vineyards

2012

'COUP DE CŒUR'

SONOMA COAST CHARDONNAY

Each vintage, the tasting of individual lots of Chardonnay reveals a strictly limited number of barrels with truly outstanding features. These selected barrels are then judiciously blended to compose this magnificent cuvée. Handcrafted using classical Burgundian winemaking techniques, this wine represents our 'Heart's Astonishment' or 'Coup de Cœur.'



<i>Proprietary name</i>	'Coup de Cœur'
<i>Name meaning</i>	Heart's Astonishment
<i>Varietal composition</i>	Chardonnay
<i>Type of wine</i>	Cuvée of best barrels
<i>Appellation</i>	Sonoma Coast
<i>Vineyard singularity</i>	Fort Ross-Seaview & Russian River Valley Goldridge and volcanic soils
<i>Typical harvest date</i>	October
<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 Malolactic Sur lies with <i>bâtonnage</i>
<i>Bottling</i>	Unfined, unfiltered
<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); Decant when served young

TASTING NOTES

"The sensational 2012 'Coup de Cœur' is flirting with perfection. Aromas of roasted hazelnuts, almond paste, brioche, honeysuckle, white peach, and delicate pineapple are followed by a full-bodied, stunning wine displaying a subtle hint of oak."

99 points

Robert M. Parker, Jr.

Robert Parker Wine Advocate, Dec. 2014

