



# MORLET

*Family Vineyards*

2012

## '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 (64%) Sauvignon Blanc (29%) Muscat à Petits Grains (7%)
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 2012
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 2012 'Billet Doux' has a medium golden color and profoundly scented nose of beeswax, honeyed nuts, orange marmalade, Manuka honey, and preserved lemons. Full-bodied, full-on sweet, rich, concentrated and oh-so-unctuous, it delivers powerful flavor layers and epic length."* 97 points

Lisa Perrotti-Brown MW

Robert Parker Wine Advocate, Sept. 2017

*"A nose of dried meat, lemon curd, sea salt, apricot, white peach, pineapple with a note of toasted vanilla, blossoms, and pine resin. The flavors are richly textured orange, apricot and verbena with fresh acidity. Finishes with crème brûlée and integrated acidity. Gorgeous."* 99 points

Doug Wilder

Purely Domestic Wine Report, Dec. 2014

