



MORLET

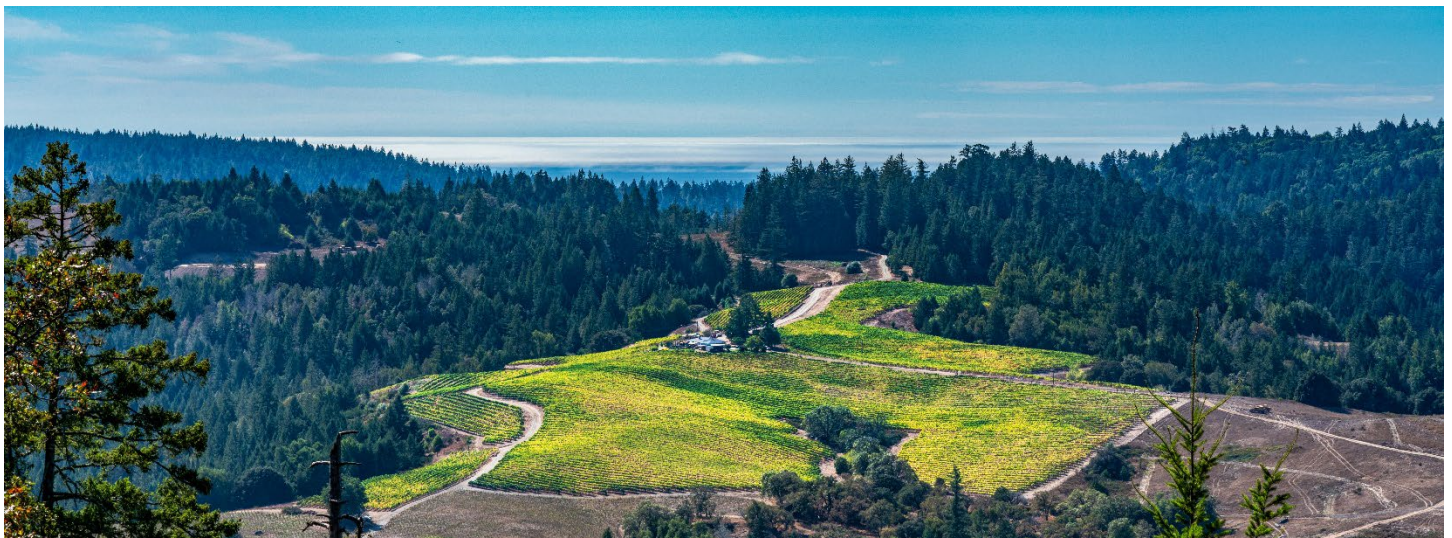
*Family Vineyards*

2012

‘CÔTEAUX NOBLES’

FORT ROSS - SEAVIEW PINOT NOIR

Located on the Sonoma Coast, on the eastern slope (Côte) of the second ridge from the Pacific Ocean, this unique hillside vineyard (Côteau) benefits from the cool maritime breeze and the mild and sunny mountain climate. The noble site’s natural conditions are ideal for growing excellent Pinot Noir in the Goldridge soil. Handcrafted using classical Burgundian winemaking techniques, it is the ‘Noble Hillsides’ or ‘Côteaux Nobles.’



<i>Proprietary name</i>	‘Côteaux Nobles’
<i>Name meaning</i>	Noble hillsides Noble Pinot Noir varietal
<i>Varietal composition</i>	Pinot Noir
<i>Type of wine</i>	Vineyard designated
<i>Appellation</i>	Fort Ross-Seaview, Sonoma Coast
<i>Vineyard singularity</i>	On the second ridge from the Pacific Ocean 1350-1450 feet elevation - northern exposure Goldridge sedimentary soil
<i>Typical harvest date</i>	October
<i>Picking</i>	Manual, small lugs, refrigerated truck
<i>Sorting</i>	Cluster by cluster and berry per berry
<i>Fermentation</i>	Through native yeast Punch downs in tanks & puncheons
<i>Upbringing</i>	14 months French oak from selected artisan coopers
<i>Bottling</i>	Unfined, unfiltered
<i>Ideal cellaring</i>	4 to 6 years after harvest date
<i>Arc of aging</i>	20 to 25 years
<i>Serving</i>	59-61°F (15-16°C); Decant one hour prior to serving

TASTING NOTES

“The 2012 ‘Côteaux Nobles’ comes from suitcase field selections of Pinot Noir, largely sourced from the most famous domaine in Vosne-Romanée. Meaty, spicy, clove, nutmeg, and earthy notes are intertwined with ripe plum and black cherry fruit, a medium to full-bodied mouthfeel, and lots of spice.”

*Robert Parker*  
*Robert Parker Wine Advocate, Dec. 2014*

