



2014

'CŒUR DE VALLÉE'

OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON

The 'Cœur de Vallée' vineyard is situated in the world-renowned Oakville appellation, in the *heart* of the Napa Valley. The To Kalon Creek meanders through the spectacular property, which is planted to Cabernet Sauvignon and Cabernet Franc. The beautiful view of Mount Saint John is a reminder of the alluvial fan that provided the well-draining soil, comprised of 40 to 60% of gravel. It is the confluence of the amazing pedigree of surrounding properties and the alluvial material originating from the Mayacamas Range that makes this vineyard so special. Handcrafted using classical winemaking techniques, this wine is named after its vineyard namesake. It is 'Heart of the Valley' or 'Cœur de Vallée.'



Proprietary name	'Cœur de Vallée'
Name meaning	Heart of the Valley
Varietal composition	Cabernet Sauvignon (76%) Cabernet Franc (24%)
Type of wine	Vineyard designated
Appellation	Oakville, Napa Valley
Vineyard singularity	Beckstoffer To Kalon Vineyard (2007-2016 vintages) Morlet Family 'Cœur de Vallée' Estate Vineyard (2017 vintage on) Bale soils; loamy topsoil on loamy & clay-loamy subsoils; consisting of 40%-60% gravel
Farming	Organic & sustainable farming
Harvest date	October 2014
Picking	Night pick; manual; small lugs; refrigerated truck
Sorting	Cluster-by-cluster & berry-per-berry by hand; Le Trieur™
Fermentation	Through native yeast; punch downs in stainless steel tanks & Darnajou French oak puncheons; Gyrobox™
Upbringing	16 months in French oak barrels from selected artisan coopers
Bottling	Unfined, unfiltered
Ideal cellaring	5 to 10 years after harvest date
Arc of aging	30+ years
Serving	61-64°F (16-18°C); Decant 1 hour prior to serving

TASTING NOTES

"The 2014 'Cœur de Vallée' boasts an incredibly sexy, full-bodied, thrillingly textured profile as well as to-die-for notes of blueberries, black cherries, dried herbs, and flowers. This powerful, blockbuster-styled beauty checks in near the top of the vintage, and while already drinking beautifully, it will keep for 15-20 years."

97 Points

Jeb Dunnuck

JebDunnuck.com, June 2018

