



MORLET

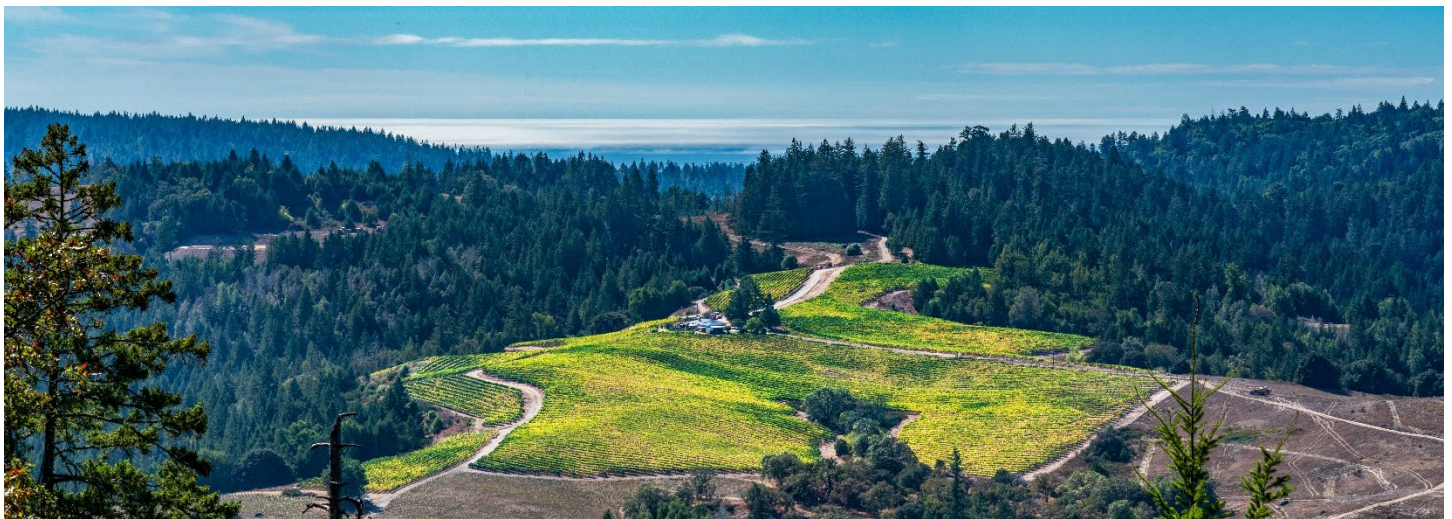
Family Vineyards

2014

‘EN FAMILLE’

FORT ROSS - SEAVIEW PINOT NOIR

For generations, our family has grown the Pinot Noir grape in France. When our children were young, we celebrated this commitment each harvest as they stomped a small vat of Pinot Noir from California’s Sonoma Coast. Handcrafted using classical Burgundian winemaking techniques, this special wine is dedicated to our grandparents, parents, and relatives from both countries. As with any family celebration or casual gathering, this wine is to be appreciated ‘En Famille.’



<i>Proprietary name</i>	‘En Famille’
<i>Name meaning</i>	With the family Five generations of Morlets working with Pinot Noir
<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 1100-1300 feet elevation; south-eastern exposure Goldridge sedimentary soil
<i>Typical harvest date</i>	October
<i>Picking</i>	Night pick; manual; small lugs; refrigerated truck
<i>Sorting</i>	Cluster-by-cluster & berry-per-berry by hand; Le Trieur™
<i>Fermentation</i>	Through native yeast; Punch downs in stainless steel tanks & French oak puncheons; Gyrobox™
<i>Upbringing</i>	14 months in French oak barrels 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 2014 ‘En Famille’ is powerful and intense, but also linear. All the signatures of this site come through nicely, but also amped up with quite a bit of structural underpinning. Darker tonalities of red stone, saltiness, wildflowers, and exotic spices lead into the finish. The bright acids and overall structure here are quite appealing.”

95 points

Antonio Galloni

Vinous, Jan. 2017

