



# MORLET

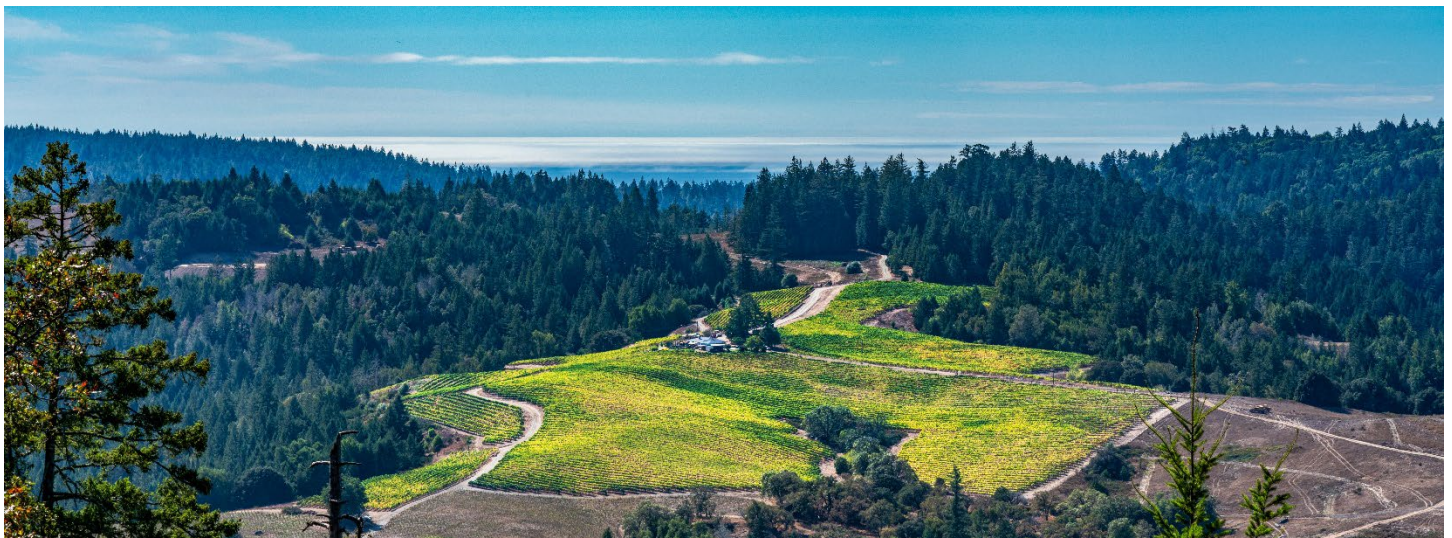
*Family Vineyards*

2014

## 'MA DOUCE'

FORT ROSS - SEAVIEW CHARDONNAY

Located on the Sonoma Coast, on the second ridge from the Pacific Ocean, this unique hillside vineyard is comprised of Goldridge soil and benefits from both the cool maritime breeze (douce brise) and the mild and sunny mountain climate. Handcrafted using classical Burgundian winemaking techniques, this wine is dedicated to my wife, Jodie Morlet. It is 'My Sweet' or 'Ma Douce.'



Proprietary name	'Ma Douce'
Name meaning	My Sweet 'Douce brise' from the Ocean Named after Jodie Morlet
Varietal composition	Chardonnay
Type of wine	Vineyard designated
Appellation	Fort Ross-Seaview, Sonoma Coast
Vineyard singularity	On the second ridge from the Pacific Ocean 1500-1600 feet elevation - above the fog layer Goldridge soils
Picking	Manual, small lugs, refrigerated truck
Sorting	Cluster by cluster
Fermentation	In barrel through native yeast
Upbringing	Malolactic Sur lies with bâtonnage French Oak from selected artisan Coopers
Bottling	Unfined, unfiltered
Ideal cellaring	3 to 5 years after harvest date
Arc of aging	15 to 20 years
Serving	55-59°F (13-15°C); Decant when served young

### TASTING NOTES

*"The beautiful 2014 'Ma Douce' has considerable structure, an oral nose with loads of lemon custard, poached pear, subtle toast, and a hint of white peach. It certainly has the structure to evolve for a decade or more."*

*Robert Parker*

*Robert Parker Wine Advocate, Oct. 2016*

