



MORLET

Family Vineyards

2014

‘PASSIONNÉMENT’

OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON

Crafted with the passionate, uncompromised, and ongoing pursuit of quality, this judicious blend comes from the finest barrels of our manicured vineyards on the Oakville Bench and on the foothills of Knights Valley and St. Helena. As the French say, “Je t’aime, un peu, beaucoup, passionnément!” (I love you, a little, a lot, passionately!) This special wine is dedicated to Jodie Morlet. It is ‘Passionately’ or ‘Passionnément.’



Proprietary name	‘Passionnément’
Name meaning	Passionately Named in honor of Jodie Morlet
Varietal composition	Cabernet Sauvignon (100%)
Type of wine	Cuvée selection
Appellation	Oakville, Napa Valley
Vineyard singularity	Select barrels showcasing the synergy among an Oakville Bench vineyard (2007-2016 vintages) Morlet Family ‘Cœur de Vallée’ Estate Vineyard (2017 vintage on) and the Morlet Family ‘Morlet Estate’ & ‘Mon Chevalier’ Estate Vineyards
Farming	Organic & sustainable farming by full-time, year-round Morlet Farming team
Harvest date	September-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 ‘Passionnément’ offers a ripe, sweetly fruited, elegant, yet also powerful style that just glides over the palate with no sense of heaviness or coarseness. Revealing notes of crème de cassis, crushed flowers, graphite, and spice, this cuvée always shines for its seamless, elegant personality, yet it never lacks for density or richness.”

98 points

Jeb Dunnuck

JebDunnuck.com, June 2018

