



# MORLET

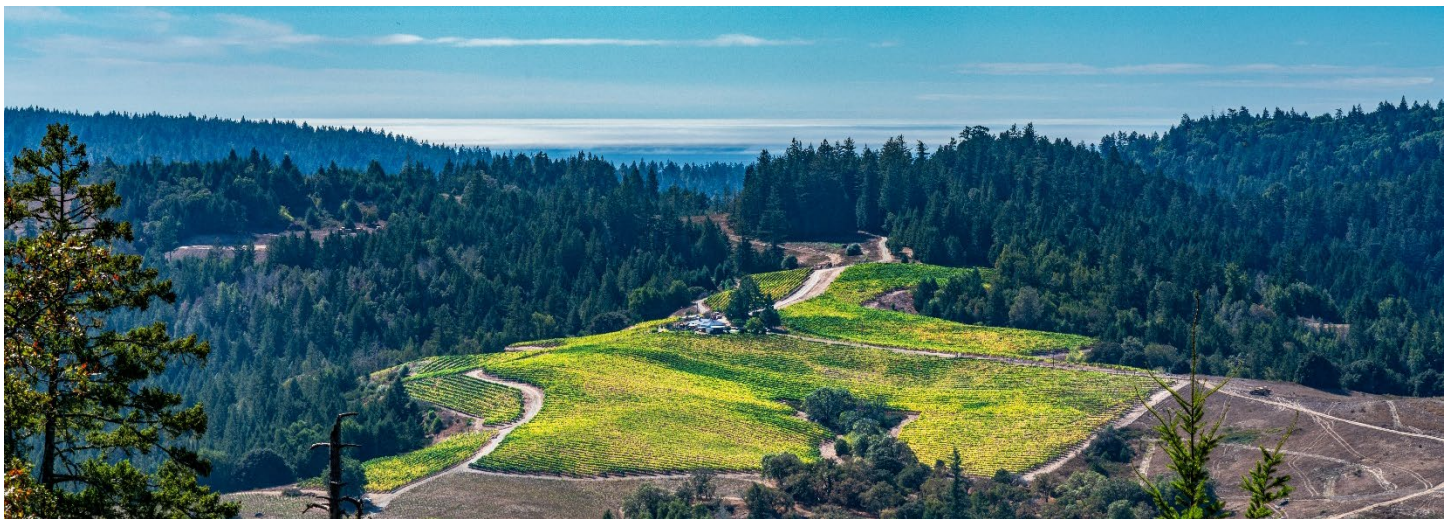
*Family Vineyards*

2015

## ‘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 2015 ‘En Famille’ is dense, powerful, and explosive. A darker set of aromas and flavors emerges, with plenty of black cherry, earthiness, chocolate, game, licorice, and tobacco. Vinification in puncheons, along with this site’s south-east exposure, results in a dark, brooding Pinot endowed with notable power and gravitas.”*

96 points

Antonio Galloni

Vinous, Feb. 2018

