



MORLET

Family Vineyards

2016

'BILLET DOUX'

LATE HARVEST SAUVIGNON BLANC-SÉMILLON

Growing in the gravelly soil of an ancient riverbed in the beautiful Alexander Valley, the old vines benefit from hot afternoons and cool, foggy mornings, favorable for the development of Botrytis (Noble Rot). Extremely small yields in the Sémillon, Sauvignon Blanc and Muscat vineyards lead to the immensely concentrated fruit. Just as one receives a note from one's sweetheart, we present this wine as a precious 'Billet Doux' or 'Love Note.'



Proprietary name	'Billet Doux'
Name meaning	Love Note
Varietal composition	Sauvignon Blanc (68%) Muscat à Petits Grains (20%) Sémillon (12%)
Type of wine	Late harvest white wine
Appellation	Alexander Valley
Vineyard singularity	25 to 65-year-old vines Loamy and gravelly soils from an ancient riverbed One cluster per shoot 'de rigueur'
Harvest date	November 2016
Ripeness	Overripened fruit with noble rot (Botrytis)
Picking	Night pick; manual; small lugs; refrigerated truck
Fermentation	In barrel through native yeast
Upbringing	18 months in French oak barrels from selected artisan coopers
Bottling	Unfined, coarse filtration to prevent Malolactic
Arc of aging	50 years
Serving	43-45°F (6-7°C); Decant 2 hours prior to serving

TASTING NOTES

"Ripe golden colored, the 2016 'Billet Doux' is a decadent, late-harvest sweet wine with a notable texture. On the nose, it's ripe with savory aromas of candied ginger, raw honey, dried apricot, white pepper, and beeswax. Rounded and fully sweet, it's long on the palate, with lasting notes of candied orange and baking spice. It would be superbly paired with winter-spiced desserts and is going to age at a glacial pace over the next 20 or more years."

97 points

Audrey Frick

JebDunnuck.com, June 2024

