



# MORLET

*Family Vineyards*

2016

## ‘FORCE DE LA NATURE’

OAKVILLE, NAPA VALLEY CABERNET FRANC

This wine captures the strong, rich, and dense character of the Cabernet Franc grapes from our vineyard in the world-renowned Oakville appellation. Bottled only during outstanding vintages, this massive wine pays homage to Luc’s great-grandfather, Gaston Morlet, who had a reputation for being a force of nature in his native Avenay-Val-d’Or. His pioneering spirit remains one of the forces behind our family’s passion for making the best wines possible. Crafted from 100% Cabernet Franc grapes, this wine truly is a ‘Force of Nature’ or ‘Force de la Nature.’



<i>Proprietary name</i>	‘Force de la Nature’
<i>Name meaning</i>	Force of Nature ( <i>named in honor of Gaston Morlet</i> )
<i>Varietal composition</i>	Cabernet Franc (100%)
<i>Type of wine</i>	Vineyard designated
<i>Appellation</i>	Oakville, Napa Valley
<i>Vineyard singularity</i>	Beckstoffer To Kalon Vineyard (2007 - 2016 vintages) Morlet Family ‘Cœur de Vallée’ Vineyard (2017 vintage on) Bale soils; loamy topsoil on loamy & clay loamy subsoils
<i>Farming</i>	Organic & sustainable farming
<i>Harvest date</i>	October 2016
<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 & Darnajou French oak puncheons; Gyrobox™
<i>Upbringing</i>	16 months in French oak barrels from selected artisan coopers
<i>Bottling</i>	Unfined, unfiltered
<i>Ideal cellaring</i>	5 to 10 years after harvest date
<i>Arc of aging</i>	30+ years
<i>Serving</i>	61-64°F (16-18°C); Decant 1 hour prior to serving

### TASTING NOTES

“The 2016 ‘Force de la Nature’ releases scents of rose hips, oolong tea, dried roses, red loam and pencil shavings over notions of kirsch, redcurrant jelly, crushed black berries and black raspberries plus a waft of chocolate box. The palate is wonderfully elegant, giving beautifully fine-grained tannins and just enough freshness to lift the perfumed fruit to a very long finish. Morlet’s spectacular ‘Force de la Nature’ continues to set the bar sky-high for Napa Valley Cabernet Franc.”

100 points

Lisa Perrotti-Brown MW

Robert Parker Wine Advocate, Oct. 2018

“The incredibly complex 2016 ‘Force de la Nature’ is multi-dimensional and perfectly balanced, with its fruit, acidity, and tannins all flawlessly integrated. Hats off to winemaker Luc Morlet, who unquestionably has a magic touch with both Cabernet Sauvignon and Cabernet Franc.”

99 points

Jeb Dunnuck

JebDunnuck.com, June 2019

