



Les Petits
MORLET

2016

NAPA VALLEY CABERNET SAUVIGNON

Growing up the children of a fifth-generation French winemaker, Paul and Claire Morlet spent much of their childhood exploring vineyards while Luc shared his knowledge and passion for viticulture and winemaking with them. From a judicious blend of different barrels, this special cuvée embodies the youthful character and energy of younger vines and is the offspring of our mature Cabernet Sauvignon bottlings. Named in honor of Paul and Claire, who are now remarkable young adults, 'Les Petits Morlet' represents their passion, talents, optimism, and future.



Proprietary name	'Les Petits Morlet'
Name meaning	Named after our children Paul & Claire Morlet
Varietal composition	Cabernet Sauvignon
Type of wine	Cuvée selection
Appellation	Napa Valley
Vineyard singularity	Young vines from Morlet Family estate vineyards
Farming	Full-time, year-round Morlet Farming team
Typical harvest date	October
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
Idea cellaring	2 to 5 years after harvest date
Arc of aging	15 to 20 years
Serving	61-64°F (16-18°C)

TASTING NOTES

“Deep garnet-purple colored, the 2016 ‘Les Petits Morlet’ comes bursting forth out of the glass with gregarious notes of warm cassis, blackberry preserves and chocolate-covered cherries with hints of black tea, wild sage, and tobacco. Full-bodied and laden with crunchy black fruits, it has a solid frame of ripe, grainy tannins and great vivacity right through the long finish.”

93 points

Lisa Perrotti-Brown MW

Robert Parker Wine Advocate, Oct. 2018

