



# MORLET

*Family Vineyards*

2017

## ‘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>	Morlet Family ‘Cœur de Vallée’ Vineyard Alluvial Bale soils alongside the To Kalon Creek; loamy topsoil on loamy & clay loamy subsoils; consisting of 40-60% gravel
<i>Farming</i>	Organic & sustainable farming by full-time, year-round Morlet Farming team
<i>Harvest date</i>	October 2017
<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 2017 ‘Force de la Nature’ is showing beautifully, with classic Cheval Blanc-like red and black currants, cedarwood, tobacco, and floral aromas and flavors. It displays more chocolate and toasty oak on the palate and is medium to full-bodied, with classic Cabernet Franc elegance and purity, great tannins, and a great finish. It ranks with the top wines in the vintage.”

97 points

Jeb Dunnuck

JebDunnuck.com, Aug. 2020

“Deep garnet-purple colored, the 2017 ‘Force de la Nature’ gives notes of dried sage, smoked meats and garrigue with a core of baked plums, redcurrant jelly, truffles, lavender, and tobacco leaf. Medium to full-bodied, the palate is firmly textured with chewy tannins, and bold freshness lifts the intense flavors to a long, earthy finish.”

95 points

Lisa Perrotti-Brown MW

Robert Parker Wine Advocate, Dec. 2019

