



2018

‘ENTENTE CORDIALE’

OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON

Located in the world-renowned Oakville appellation, in the heart of the Napa Valley, our Cabernet Sauvignon and Cabernet Franc vines benefit from the gravelly and loamy Bale soil derived from an alluvial fan in this warm yet temperate climate. Handcrafted using classical winemaking techniques, this wine represents a remembrance of the past and the hope for a bright future. It is ‘Cordial Agreement’ or ‘Entente Cordiale.’



TASTING NOTES

“Deep garnet-purple, the 2018 ‘Entente Cordiale’ reveals wonderful notes of crushed blackberries, black raspberries, black cherries, and crème de cassis, with hints of flowery incense, Chinese five spice and dried tobacco. Full-bodied, seamless, and opulent, the wine boasts a multi-layered fruited palate supported by velvety tannins. Flawlessly balanced, this beautiful 2018 is rich and powerful, yet weightless, finishing incredibly long and savory.”

Luc Morlet
Winemaker Notes

Proprietary name	‘Entente Cordiale’
Name meaning	Cordial Agreement
Varietal composition	Cabernet Sauvignon
Type of wine	Vineyard designated
Appellation	Oakville, Napa Valley
Vineyard singularity	Morlet Family ‘Cœur de Vallée’ Estate Vineyard Bale soils; loamy topsoil on loamy & clay-loamy subsoils consisting of 40%-60% of gravel
Farming	Organic & sustainable farming by full-time, year-round Morlet Farming team
Harvest date	October 2018
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
Ideal cellaring	5 to 10 years after harvest
Arc of aging	30+ years
Serving	61-64°F (16-18°C); Decant 1 hour prior to serving

