



MORLET

Family Vineyards

2018

‘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 2018
<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

“Another magical vintage for this great cuvée, Luc Morlet’s 2018 ‘Force de la Nature’ offers an extraordinary nose of blueberries, blackberries, flowers, graphite, lead pencil, and toasted bread. Incredibly layered and full-bodied on the palate, it’s nevertheless weightless and flawlessly balanced, with ultra- fine tannins and a building, majestic, seamless texture.”

98 points

Jeb Dunnuck

JebDunnuck.com, Jan. 2021

“The 2018 ‘Force de la Nature’ slips seductively out of the glass with notes of cherry cordial, red currant jelly, mulberries, and Black Forest cake plus suggestions of rose oil, pencil lead, cedar chest and unsmoked cigars with a waft of dried Provence herbs. The full-bodied palate is built like a brick house, with the taut, muscular red and black fruits framed by firm, ripe, grainy tannins, and bold freshness. A beauty.” 98+ points

Lisa Perrotti-Brown MW

Robert Parker Wine Advocate, Jan. 2021

