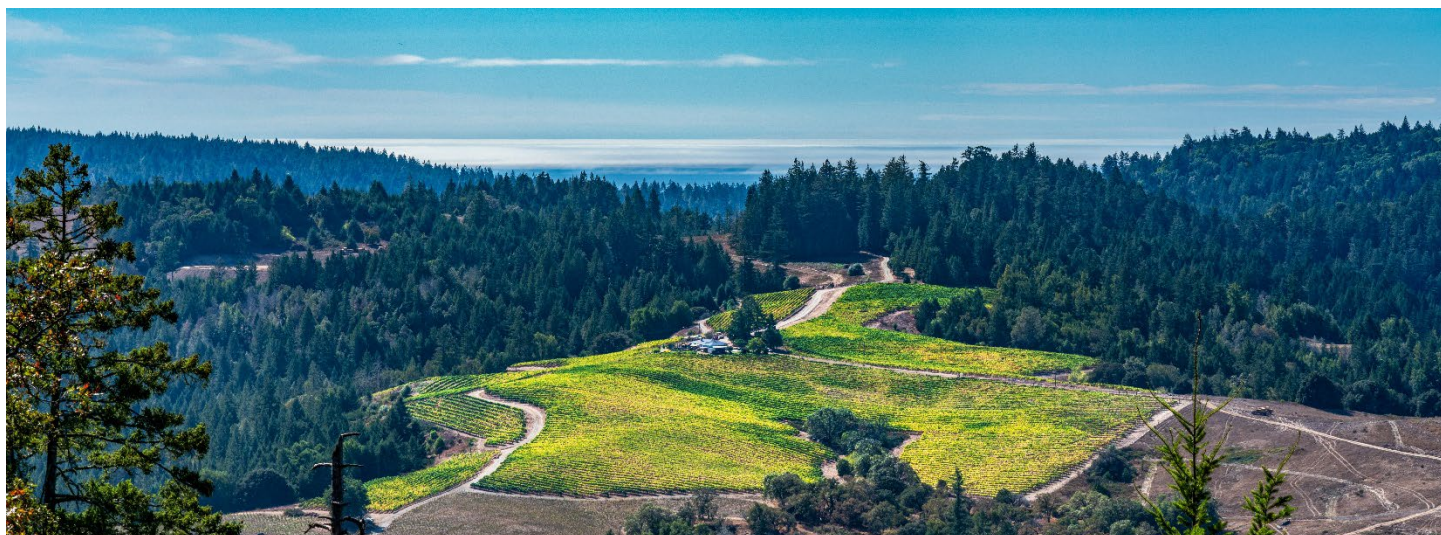




MORLET
Family Vineyards

2018
‘MA DOUCE’
FORT ROSS - SEAVIEW CHARDONNAY

Located on the Sonoma Coast, on the second ridge from the Pacific Ocean, this unique hillside vineyard is comprised of Goldridge soil and benefits from both the cool maritime breeze (douce brise) and the mild and sunny mountain climate. Handcrafted using classical Burgundian winemaking techniques, this wine is dedicated to my wife, Jodie Morlet. It is ‘My Sweet’ or ‘Ma Douce.’



Proprietary name	‘Ma Douce’
Name meaning	My Sweet ‘Douce brise’ from the ocean Named after Jodie Morlet
Varietal composition	Chardonnay
Type of wine	Vineyard designated
Appellation	Fort Ross-Seaview, Sonoma Coast
Vineyard singularity	On the second ridge from the Pacific Ocean 1500-1600 feet elevation; above the fog layer Goldridge soils
Picking	Night pick; manual; small lugs; refrigerated truck
Sorting	Cluster-by-cluster
Fermentation	In barrel through native yeast
Upbringing	14 months in French oak barrels from selected artisan coopers Malolactic Sur lies with <i>bâtonnage</i>
Bottling	Unfined, unfiltered
Ideal cellaring	3 to 5 years after harvest date
Arc of aging	15 to 20 years
Serving	55-59°F (13-15°C); Decant when served young

TASTING NOTES

“The 2018 ‘Ma Douce’ shows a more racy, focused style and has gorgeous notes of caramelized lemon, orange blossom, white flowers, spice, and toasted bread. It has a touch of marine-like salinity, full-bodied richness, flawless balance, and a monster of a finish. It’s another riveting Chardonnay from Morlet.”

99 points

Jeb Dunnuck

JebDunnuck.com, Aug. 2020

“The 2018 ‘Ma Douce’ is beautifully scented of lime blossoms, grapefruit, lemon curd and sea spray with nuances of beeswax, baking bread, toasted almonds, and yuzu zest. The medium to full-bodied palate bursts with intense citrus and mineral sparks, delivering fantastic tension and a satiny texture, finishing very long and invigorating.”

97 points

Lisa Perrotti-Brown MW

Robert Parker Wine Advocate, Jan. 2021

