



2018

'MON CHEVALIER'

KNIGHTS VALLEY CABERNET SAUVIGNON

Located on the foothills of Knights Valley, our vineyard, comprised of rocky and loamy clay Red Hills soil, benefits from its proximity to Mount St. Helena, whose warm and windy climate is ideal for the long ripening of the red Bordeaux varietals: Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot. Handcrafted using classical winemaking techniques, this special wine is dedicated to our son, Paul Morlet. It is 'My Knight' or 'Mon Chevalier.'



Proprietary name	'Mon Chevalier'
Name meaning	My Knight
Varietal composition	Named after our son Paul Morlet Cabernet Sauvignon (86%) Cabernet Franc (8%) Merlot (3%) Malbec (2%) Petit Verdot (1%)
Type of wine	Estate grown; terroir-driven; vineyard designated
Appellation	Knights Valley
Vineyard singularity	Morlet Family 'Mon Chevalier' Vineyard 500-600 feet elevation Rhyolitic, loam & volcanic ash
Farming	Organic & sustainable farming by full-time, year-round Morlet Farming team
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 & 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 date
Arc of aging	30+ years
Serving	61-64°F (16-18°C); Decant 1 hour prior to serving

TASTING NOTES

"The 'Mon Chevalier' Cabernet Sauvignon always seems to me to have one foot in Napa and one foot in Sonoma. The 2018 is slightly more reserved and stately (knightly, if you will), with building aromas and flavors of blackcurrants, toasted bread, dried violets, baking spices, and loamy earth. These carry to a pure, full-bodied, multi-dimensional Cabernet that's flawlessly balanced, has ripe yet certainly present tannins, a notable sense of minerality, and a great, great finish. It's just another incredible wine from Luc Morlet."

99 points

Jeb Dunnuck

JebDunnuck.com, Jan. 2021

