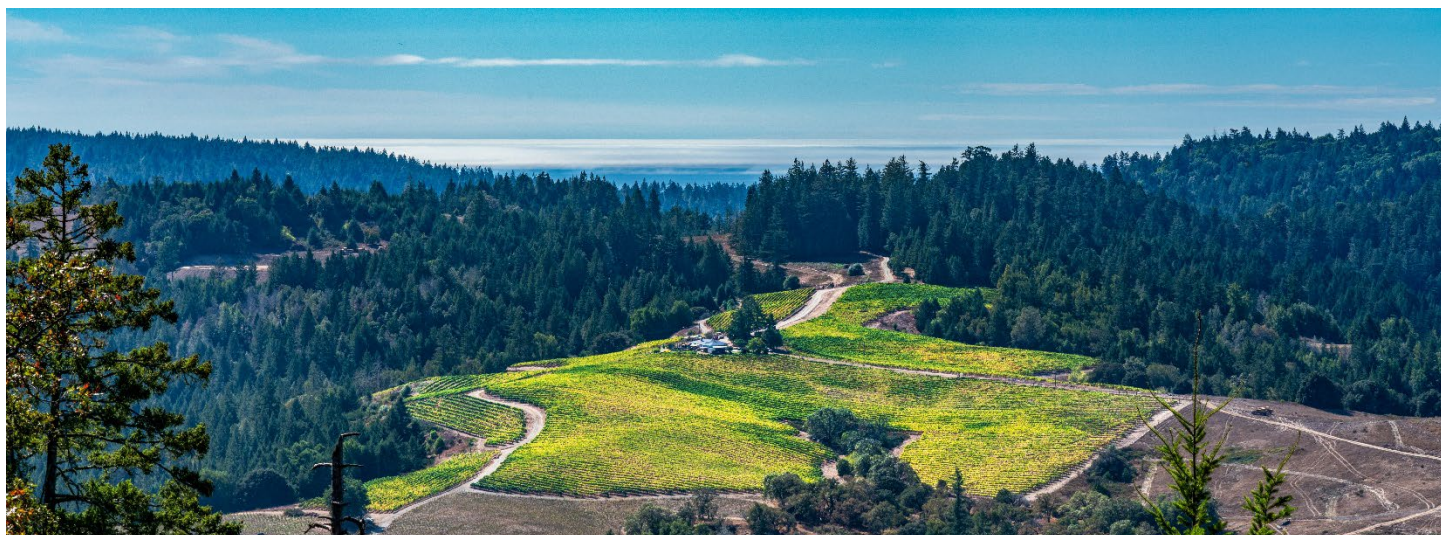




MORLET
Family Vineyards

2019
'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 <i>Sur lies</i> 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 2019 'Ma Douce' is a beauty... staying pure, focused, and elegant. Gorgeous honeysuckle, white flowers, toasted bread, and stone fruits emerge from the glass, and it's medium to full-bodied and flawlessly balanced, with integrated acidity and a great finish. It's brilliant today with air yet will benefit from a year in bottle and have at least a decade of longevity." 97 points

Jeb Dunnuck

JebDunnuck.com, Dec. 2021

"The 2019 'Ma Douce' skips out of the glass with bright, fruity notions of grapefruit, fresh peaches, and Bosc pears, with suggestions of honeysuckle, nutmeg, and chalk dust. Medium to full-bodied, the palate is lively, with bags of energy contrasting with the rich fruit, finishing with great purity and a decadently satiny texture." 97 points

Lisa Perrotti-Brown, MW

The Wine Independent, Aug. 2022

