



MORLET
Family Vineyards

2020
'COUP DE CŒUR'
SONOMA COAST CHARDONNAY

Each vintage, the tasting of individual lots of Chardonnay reveals a strictly limited number of barrels with truly outstanding features. These selected barrels are then judiciously blended to compose this magnificent cuvée. Handcrafted using classical Burgundian winemaking techniques, this wine represents our 'Heart's Astonishment' or 'Coup de Cœur.'



<i>Proprietary name</i>	'Coup de Cœur'
<i>Name meaning</i>	Heart's Astonishment
<i>Varietal composition</i>	Chardonnay
<i>Type of wine</i>	Cuvée of best barrels
<i>Appellation</i>	Sonoma Coast
<i>Vineyard singularity</i>	Fort Ross-Seaview & Russian River Valley Goldridge and volcanic soils
<i>Typical harvest date</i>	October
<i>Picking</i>	Night pick; manual; small lugs; refrigerated truck
<i>Sorting</i>	Cluster-by-cluster
<i>Fermentation</i>	In barrel through native yeast
<i>Upbringing</i>	14 months in French oak barrels from selected artisan coopers Malolactic Sur lies with <i>bâtonnage</i>
<i>Bottling</i>	Unfined, unfiltered
<i>Ideal cellaring</i>	3 to 5 years after harvest date
<i>Arc of aging</i>	15 to 20 years
<i>Serving</i>	55-59°F (13-15°C); Decant when served young

TASTING NOTES

"The 2020 'Coup de Cœur' bursts from the glass with bold notions of ripe, juicy pears, honey-drizzled peaches, and pineapple upside-down cake, plus suggestions of *crème brûlée* and almond croissant. Medium to full-bodied, the palate is lively and intense, delivering tightly wound citrus and savory layers, leading to a long and chalky finish on this beautiful wine. 'Coup de Cœur' is an uber barrel selection blend of the 'Ma Douce' and 'Ma Princesse' vineyards." 98 points

Lisa Perrotti-Brown MW
The Wine Independent, August 2022

"The 2020 'Coup de Cœur' is brilliant and beautiful. Lemon oil, honeysuckle, and a mix of stone and citrus fruits give way to a stunning, rich, opulent, layered Chardonnay that brings classic California power as well as good acidity and flawless balance."

95-98 points
Jeb Dunnuck
JebDunnuck.com, March 2022

