



2021

‘ENTENTE CORDIALE’

OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON

Located in the world-renowned Oakville appellation, in the heart of the Napa Valley, our Cabernet Sauvignon and Cabernet Franc vines benefit from the gravelly and loamy Bale soil derived from an alluvial fan in this warm yet temperate climate. Handcrafted using classical winemaking techniques, this wine represents a remembrance of the past and the hope for a bright future. It is ‘Cordial Agreement’ or ‘Entente Cordiale.’



TASTING NOTES

“The stunning 2021 ‘Entente Cordiale’ displays a dark vibrant purple hue with intense aromatics of cassis, dark chocolate, black olive, and fruits confits intermixed with a complex bouquet of violets, wild sage, and notes of Foin de Crau and blond tobacco leaf. Rich and concentrated, yet elegant and refined, this outstanding wine possesses a magnificent texture with an incredible sense of depth. The silky and lush tannins bring striking tenderness, culminating in a seamless and driven wine.”

Luc Morlet
Winemaker Notes

Proprietary name	‘Entente Cordiale’
Name meaning	Cordial Agreement
Varietal composition	Cabernet Sauvignon
Type of wine	Vineyard designated
Appellation	Oakville, Napa Valley
Vineyard singularity	Morlet Family ‘Cœur de Vallée’ Estate Vineyard Bale soils; loamy topsoil on loamy & clay-loamy subsoils consisting of 40%-60% of gravel
Farming	Organic & sustainable farming by full-time, year-round Morlet Farming team
Harvest date	October 2021
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 & Darnajou 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
Arc of aging	30+ years
Serving	61-64°F (16-18°C); Decant 1 hour prior to serving

