



MORLET

Family Vineyards

2021

‘FORCE DE LA NATURE’

OAKVILLE, NAPA VALLEY CABERNET FRANC

This wine captures the strong, rich, and dense character of the Cabernet Franc grapes from our vineyard in the world-renowned Oakville appellation. Bottled only during outstanding vintages, this massive wine pays homage to Luc’s great-grandfather, Gaston Morlet, who had a reputation for being a force of nature in his native Avenay-Val-d’Or. His pioneering spirit remains one of the forces behind our family’s passion for making the best wines possible. Crafted from 100% Cabernet Franc grapes, this wine truly is a ‘Force of Nature’ or ‘Force de la Nature.’



<i>Proprietary name</i>	‘Force de la Nature’
<i>Name meaning</i>	Force of Nature (<i>named in honor of Gaston Morlet</i>)
<i>Varietal composition</i>	Cabernet Franc (100%)
<i>Type of wine</i>	Vineyard designated
<i>Appellation</i>	Oakville, Napa Valley
<i>Vineyard singularity</i>	Morlet Family ‘Cœur de Vallée’ Vineyard Alluvial Bale soils alongside the To Kalon Creek; loamy topsoil on loamy & clay loamy subsoils; consisting of 40-60% gravel
<i>Farming</i>	Organic & sustainable farming by full-time, year-round Morlet Farming team
<i>Harvest date</i>	October 2021
<i>Picking</i>	Night pick; manual; small lugs; refrigerated truck
<i>Sorting</i>	Cluster-by-cluster & berry-per-berry by hand; Le Trieur™
<i>Fermentation</i>	Through native yeast; punch downs in stainless steel tanks & Darnajou French oak puncheons; Gyrobox™
<i>Upbringing</i>	16 months in French oak barrels from selected artisan coopers
<i>Bottling</i>	Unfined, unfiltered
<i>Ideal cellaring</i>	5 to 10 years after harvest date
<i>Arc of aging</i>	30+ years
<i>Serving</i>	61-64°F (16-18°C); Decant 1 hour prior to serving

TASTING NOTES

“The 2021 ‘Force de la Nature’ is pure perfection and one of the finest examples of this variety I’ve ever tasted. Beautiful red and black fruits, lead pencil shavings, violets, spring flowers, and chocolate all emerge on the nose, and it hits the palate with full-bodied richness, a layered, seamless mouthfeel, ultra-fine tannins, and no hard edges. The purity, balance, and just overall class here are off the charts.”

100 points

Jeb Dunnuck

JebDunnuck.com, Dec. 2023

“The 2021 ‘Force de la Nature’ [displays] notes of iron ore, kirsch, blackberry preserves, and fragrant earth plus a hint of cardamom. The full-bodied palate explodes to release all those aromatic compounds, framed by a taut backbone of fine-grained tannins and beautiful tension, finishing long and perfumed. This is so, so impressive!” 98 points

Lisa Perrotti-Brown MW

The Wine Independent, Feb. 2024

