



MORLET

Family Vineyards

2021

‘LA PROPORTION DORÉE’

SONOMA COUNTY SÉMILLON-SAUVIGNON BLANC

A harmonious blend of the three classic white Bordeaux varietals, this unique cuvée was inspired from the finest producers of Pessac-Léognan. The Sémillon, Sauvignon Blanc and Muscadelle come from dry-farmed vineyards in the Golden State’s Sonoma County. Classical winemaking techniques such as *élevage sur lies* (aging on the lees) and *bâtonnage* (stirring) contribute to this true *vin de garde*. As in architectural arts, it is ‘The Golden Ratio’ or ‘La Proportion Dorée.’



Proprietary name	‘La Proportion Dorée’
Name meaning	The Golden Ratio
Varietal composition	Sémillon (68%) Sauvignon Blanc (31%) Muscadelle (1%)
Type of wine	Cuvée blend of five vineyards
Appellation	Sonoma County
Vineyard singularity	50 to 100-year-old-vines Loamy to gravelly soils One cluster per shoot ‘ <i>de rigueur</i> ’ Sauvignon Blanc Musqué
Harvest date	September-October 2021
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 <i>Sur lies</i> with <i>bâtonnage</i>
Bottling	Unfined, coarse filtration to prevent Malolactic
Ideal cellaring	3 to 5 years after harvest date
Arc of aging	15 to 20 years
Serving	55-59°F (13-15°C)

TASTING NOTES

“The 2022 ‘La Proportion Dorée’ pours a bright yellow color and takes on another gear in the glass, cascading open with generous aromas of fresh currants, candle wax, jasmine, and a lift of white pepper spice. Medium to full-bodied, its structure offers fantastic definition, and it has a concentrated, rich texture, an even spine of acidity, and exceptional length. This is a stunning textural blend.”

99 points

Audrey Frick

JebDunnuck.com, June 2024

“The 2022 ‘La Proportion Dorée’ brings out notes of grapefruit oil, yellow apples, and honeycomb leading to hints of lime blossom and paraffin wax with a touch of sea spray. The medium to full-bodied palate has a compelling touch of oiliness to the texture with tightly knit citrus and savory layers, finishing long with a steeliness complementing the zestiness.”

98 points

Lisa Perrotti-Brown MW
The Wine Independent, Feb. 2024

