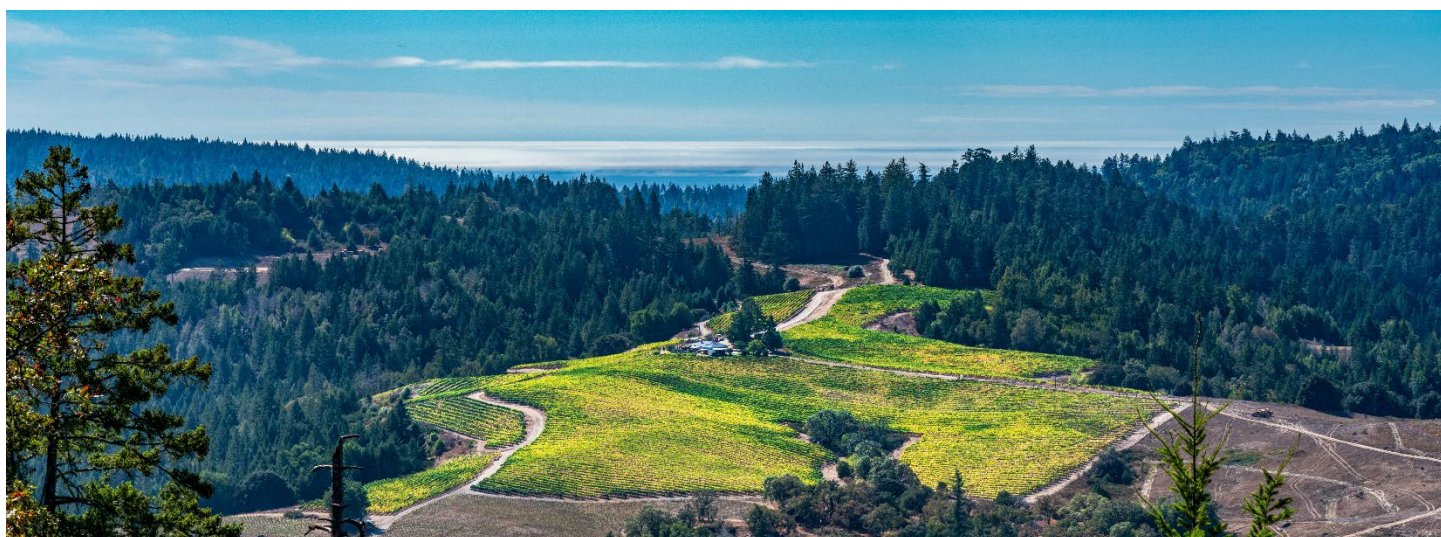




**MORLET**  
*Family Vineyards*

2021  
**‘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 Sur lies 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 2021 ‘Ma Douce’ leaps from the glass with vibrant notes of ripe grapefruit, white peaches, and honeysuckle giving way to a seductive undercurrent of baking bread, marzipan, and fresh ginger. The medium to full-bodied palate is so, so satiny, with intense citrus and stone fruit layers and savory accents supported by a racy backbone, finishing long with gingery sparkles.”*

98 points

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

*“The 2021 ‘Ma Douce’ is inspired by Meursault in its stylistic approach. The nose lifts with lemon curd, light flint, fresh pear, sweet brioche, and white flowers. Full-bodied, with good freshness, it’s long on the palate, with a long custardy finish. It has the structure to be long-lived and cellar worthy.”*

97 points

Audrey Frick  
*JebDunnuck.com*, June 2024

