



MORLET

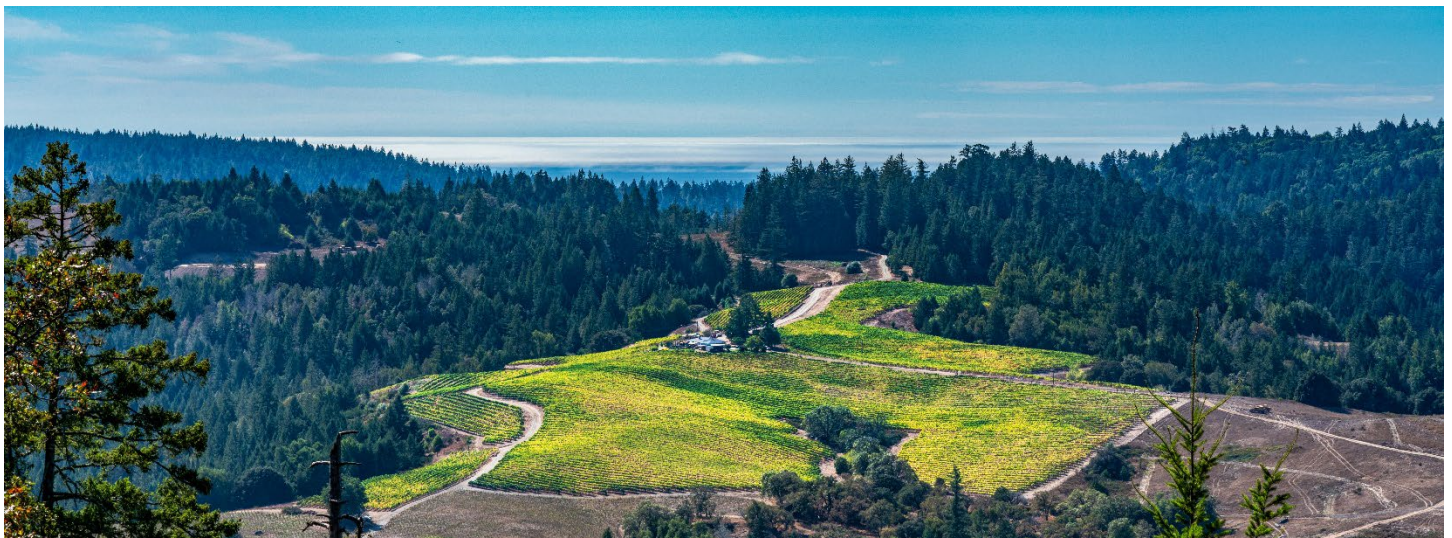
Family Vineyards

2022

‘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 2022 ‘Ma Douce’ pours a medium yellow hue with a delicate haze, the result of being produced unfiltered. The wine retains a characterizable lush but fresh feel and takes on a pleasing warmth on the nose, with notes of sea spray, candied lemon drops, honeydew melon, and sweet cream. Medium to full-bodied, it fills the palate with its pithy texture through the long finish, but it never turns bitter. It’s a fantastic wine.” 96 points

Audrey Frick

JebDunnuck.com, June 2024

“The 2022 ‘Ma Douce’ springs from the glass with youthful notes of lemon tart, lime cordial, and orange blossom plus suggestions of baker’s yeast, shaved almonds, and chalk dust. The medium to full-bodied palate offers impressive tension and great zesty vibrancy packaged in a silky texture, finishing on a lingering chalky note.”

96-98 points

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

