



# MORLET

*Family Vineyards*

2012

## ‘PASSIONNÉMENT’

OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON

Crafted with the passionate, uncompromised, and ongoing pursuit of quality, this judicious blend comes from the finest barrels of our manicured vineyards on the Oakville Bench and on the foothills of Knights Valley and St. Helena. As the French say, “Je t’aime, un peu, beaucoup, passionnément!” (I love you, a little, a lot, passionately!) This special wine is dedicated to Jodie Morlet. It is ‘Passionately’ or ‘Passionnément.’



Proprietary name	‘Passionnément’
Name meaning	Passionately Named in honor of Jodie Morlet
Varietal composition	Cabernet Sauvignon (100%)
Type of wine	Cuvée selection
Appellation	Oakville, Napa Valley
Vineyard singularity	Select barrels showcasing the synergy among an Oakville Bench vineyard (2007-2016 vintages) Morlet Family ‘Cœur de Vallée’ Estate Vineyard (2017 vintage on) and the Morlet Family ‘Morlet Estate’ & ‘Mon Chevalier’ Estate Vineyards
Farming	Organic & sustainable farming by full-time, year-round Morlet Farming team
Harvest date	September-October 2012
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 date
Arc of aging	30+ years
Serving	61-64°F (16-18°C); Decant 1 hour prior to serving

### TASTING NOTES

“The 2012 ‘Passionnément’ gives up a fabulously flamboyant nose of Chinese five spice, cigar box, cast-iron pan, and smoked meats with a core of preserved plums. Full-bodied, rich, and fantastically layered in the mouth, it has plush tannins and just enough freshness, finishing with epic length.”

97 points

Lisa Perrotti-Brown MW

*The Wine Independent*, Aug. 2022

« Parmi les vins de Luc Morlet, peut-être le cabernet-sauvignon le plus typiquement californien, par sa richesse et son élevage flamboyant. Gras et riche, gourmand et hédoniste, il exprime dans toutes ses facettes un fruit intense. Les tannins sont enrobés et la fraîcheur toujours là. »

97 points

Thierry Desseauve

Bettane+Desseauve

*En Magnum*, Dec. 2024; Jan.-Feb. 2025

“Showing beautifully, the 2012 ‘Passionnément’ has the open, sexy, seamless style of the vintage front and center. Blueberries, graphite, loads of spice, and some forest floor notes give way to a full-bodied, elegant, and seamless 2012.” 96 points

Jeb Dunnuck

*JebDunnuck.com*, June 2018

