



MORLET

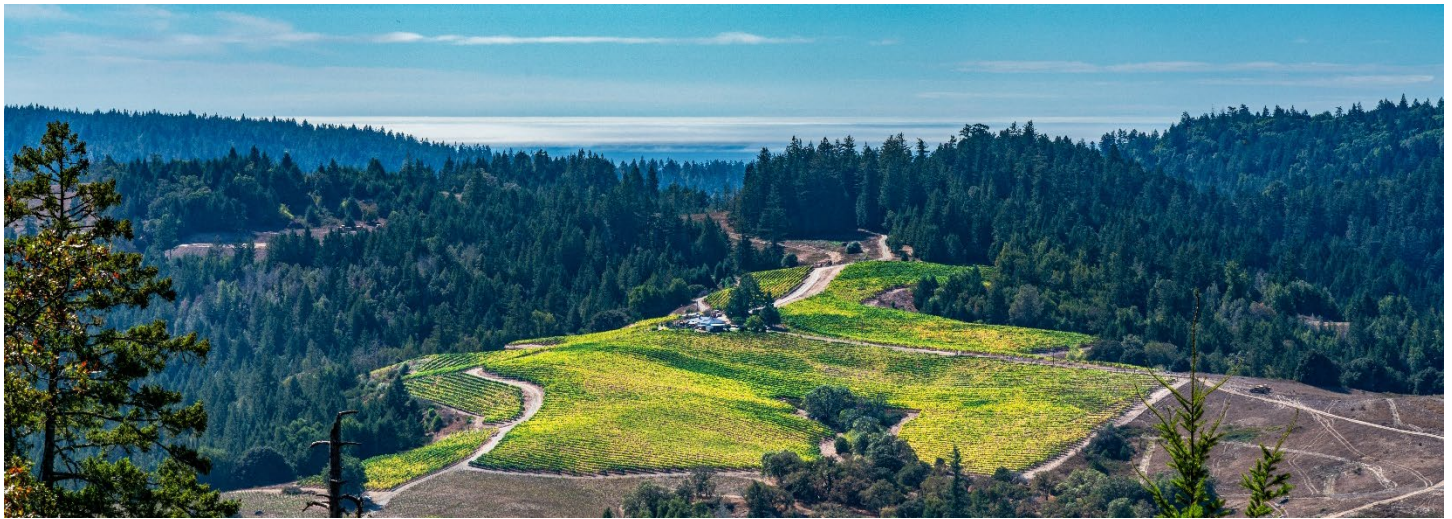
Family Vineyards

2020

'JOLI CŒUR'

FORT ROSS - SEAVIEW PINOT NOIR

This Sonoma Coast Pinot Noir is made from the very best section of the 'Côteaux Nobles' vineyard, located on the eastern slope of the second ridge from the Pacific Ocean. This great and beautiful (*Joli*) plot is at the very center of the ranch, its heart (*Cœur*). Handcrafted using classical Burgundian winemaking techniques, we named this age-worthy wine after the French expression which references the intriguing and attractive character of Pinot Noir. It is the 'Charming Character' or 'Joli Cœur.'



Proprietary name	'Joli Cœur'
Name meaning	Beautiful heart of the vineyard Charming character of the Pinot Noir
Varietal composition	Pinot Noir
Type of wine	Vineyard designated
Appellation	Fort Ross-Seaview, Sonoma Coast
Vineyard singularity	On the second ridge from the Pacific Ocean 1100-1200 feet elevation; eastern exposure; Goldridge sedimentary soil
Typical harvest date	October
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 & French oak puncheons; Gyrobox™
Upbringing	14 months in French oak barrels from selected artisan coopers
Bottling	Unfined, unfiltered
Ideal cellaring	4 to 6 years after harvest date
Arc of aging	20 to 25 years
Serving	59-61°F (15-16°C); Decant one hour prior to serving

TASTING NOTES

"The 2020 'Joli Cœur' is medium ruby-purple colored. It rolls out of the glass with up-front notes of kirsch, redcurrant jelly, and wild blueberries, plus hints of iron ore, tree bark, and wild fungi. The full-bodied palate has a rock-solid structure of grainy tannins and a lively backbone, with vivacious red berry and earthy layers, finishing long and ferrous."

96 points

Lisa Perrotti-Brown MW

The Wine Independent, Aug. 2022

« Cette sélection parcellaire des 'Côteaux Nobles' apporte un surcroît de précision sur le plan aromatique, associant à la griotte une superbe minéralité marquée par le graphite, mais aussi sur l'impression en bouche: finesse et longueur, harmonie onctueuse, délicatesse pure, allonge subtile et immense persistance fruitée. Une merveille. »

97 points

Thierry Desseauve

Bettane+Desseauve

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

