



Les Petits
MORLET

2013

NAPA VALLEY CABERNET SAUVIGNON

Growing up the children of a fifth-generation French winemaker, Paul and Claire Morlet spent much of their childhood exploring vineyards while Luc shared his knowledge and passion for viticulture and winemaking with them. From a judicious blend of different barrels, this special cuvée embodies the youthful character and energy of younger vines and is the offspring of our mature Cabernet Sauvignon bottlings. Named in honor of Paul and Claire, who are now remarkable young adults, 'Les Petits Morlet' represents their passion, talents, optimism, and future.



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| <i>Proprietary name</i> | 'Les Petits Morlet' |
| <i>Name meaning</i> | Named after our children Paul & Claire Morlet |
| <i>Varietal composition</i> | Cabernet Sauvignon |
| <i>Type of wine</i> | Cuvée selection |
| <i>Appellation</i> | Napa Valley |
| <i>Vineyard singularity</i> | Young vines from Morlet Family estate vineyards |
| <i>Farming</i> | Full-time, year-round Morlet Farming team |
| <i>Typical harvest date</i> | October |
| <i>Picking</i> | Night pick; manual; small lugs; refrigerated truck |
| <i>Sorting</i> | Cluster-by-cluster & berry-per-berry by hand; Le Trieur™ |
| <i>Fermentation</i> | Through native yeast; punch downs in stainless steel tanks & Darnajou French oak puncheons; Gyrobox™ |
| <i>Upbringing</i> | 16 months in French oak barrels from selected artisan coopers |
| <i>Bottling</i> | Unfined, unfiltered |
| <i>Ideal cellaring</i> | 2 to 5 years after harvest date |
| <i>Arc of aging</i> | 15 to 20 years |
| <i>Serving</i> | 61-64°F (16-18°C) |

TASTING NOTES

"The 2013 vintage of 'Les Petits Morlet' displays a very intense bouquet of black currant, candied red and black cherries, intermixed with hints of blond tobacco leaves and notes of fresh leather. While reminiscent of the nose, the mouthfeel is characterized by youthful, yet sweet tannins, an overall richness, suave character, and approachability."

*Luc Morlet
Winemaker Notes, Jan. 2017*

