

'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 bâtonnage Unfined, unfiltered

Ideal cellaring 3 to 5 years after harvest date

Arc of aging 15 to 20 years

Bottling

Serving 55-59°F (13-15°C); Decant when served young

TASTING NOTES

"The 2017 'Ma Douce' shows the fresh, focused style of the vintage as well as complex notes of orange blossom, caramelized citrus, brioche, and white flowers. With beautiful acidity as well as plenty of sexy fruit and texture, it's a brilliant 2017 Chardonnay that does everything right."

96 points Jeb Dunnuck JebDunnuck.com, June 2019

"The 2017 'Ma Douce' comes bounding out of the glass with exuberant notes of ripe peaches, pink grapefruit, and guava plus hints of butterscotch, toasted almonds, orange blossoms and acacia honey. Full-bodied, the palate is laden with exotic fruit and citrus layers, offset by a wicked backbone of freshness and the most seductive creaminess to the texture, finishing very long with tons of savory sparks."

98 points Lisa Perrotti-Brown MW Robert Parker Wine Advocate, Dec. 2019

