

## 'FORCE DE LA NATURE'

This wine captures the strong, rich, and dense character of the Cabernet Franc grapes from our vineyard in the worldrenowned Oakville appellation. Bottled only during outstanding vintages, this massive wine pays homage to Luc's greatgrandfather, Gaston Morlet, who had a reputation for being a force of nature in his native Avenay-Val-d'Or. His pioneering spirit remains one of the forces behind our family's passion for making the best wines possible. Crafted from 100% Cabernet Franc grapes, this wine truly is a 'Force of Nature' or 'Force de la Nature.'



'Force de la Nature' Proprietary name

Name meaning Force of Nature (named in honor of Gaston Morlet)

Varietal composition Cabernet Franc (100%) Vineyard designated Type of wine Oakville, Napa Valley Appellation

Morlet Family 'Cœur de Vallée' Vineyard Vineyard singularity

> Alluvial Bale soils alongside the To Kalon Creek; loamy topsoil on loamy & clay loamy subsoils;

consisting of 40-60% gravel

Organic & sustainable farming by full-time, year-Farming

round Morlet Farming team

Harvest date October 2021

Night pick; manual; small lugs; refrigerated truck Picking Cluster-by-cluster & berry-per-berry by hand; Sorting

Le Trieur™

Through native yeast; punch downs in stainless steel Fermentation

> tanks & Darnajou French oak puncheons; Gyrobox™ 16 months in French oak barrels from selected artisan

**Upbringing** coopers

Unfined, unfiltered Bottling

Ideal cellaring 5 to 10 years after harvest date

30+ years Arc of aging

61-64°F (16-18°C); Decant 1 hour prior to serving Serving

## TASTING NOTES

"The 2021 'Force de la Nature' is pure perfection and one of the finest examples of this variety I've ever tasted. Beautiful red and black fruits, lead pencil shavings, violets, spring flowers, and chocolate all emerge on the nose, and it hits the palate with full-bodied richness, a layered, seamless mouthfeel, ultra-fine tannins, and no hard edges. The purity, balance, and just overall class here are off the charts."

> 100 points Ieb Dunnuck JebDunnuck.com, Dec. 2023

"The 2021 'Force de la Nature' [displays] notes of iron ore, kirsch, blackberry preserves, and fragrant earth plus a hint of cardamom. The fullbodied palate explodes to release all those aromatic compounds, framed by a taut backbone of fine-grained tannins and beautiful tension, finishing long and perfumed. This is so, so impressive!" 100 points

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

