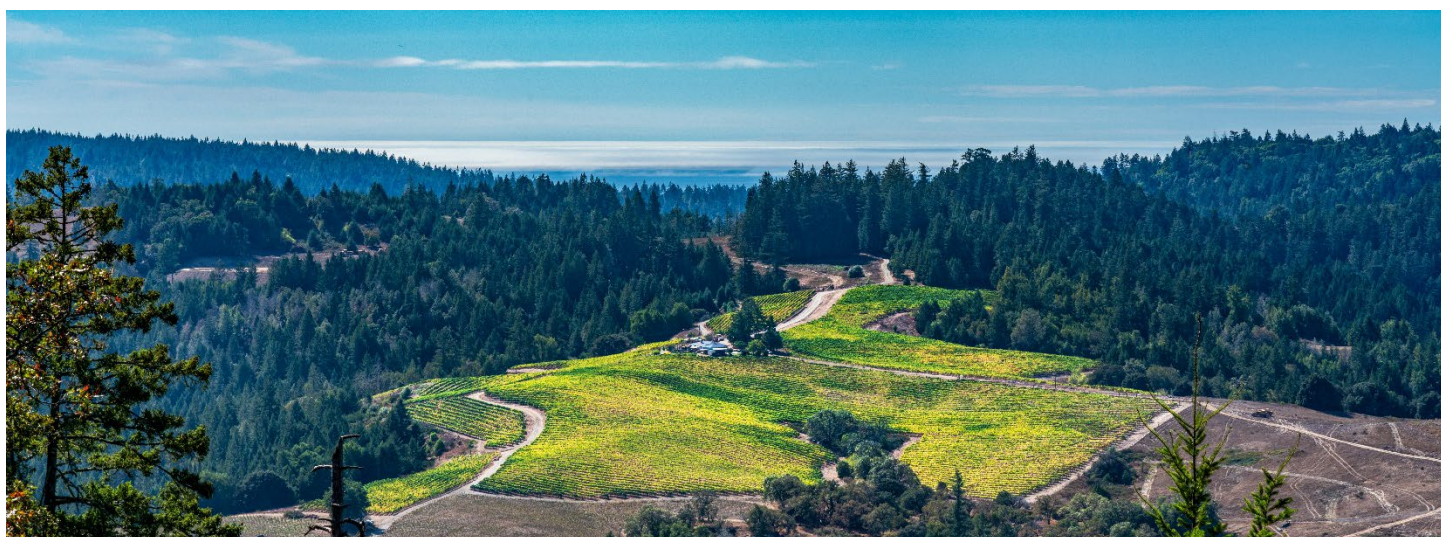




2019  
**'MA DOUCE'**  
FORT ROSS - SEAVIEW CHARDONNAY

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<br>'Douce brise' from the ocean<br>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<br>1500-1600 feet elevation; above the fog layer<br>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<br>artisan coopers<br>Malolactic<br><i>Sur lies</i> with <i>bâtonnage</i> |
| Bottling             | Unfined, unfiltered   |
| Ideal cellaring      | 3 to 5 years after harvest date   |
| Arc of aging         | 15 to 20 years  |
| Serving              | 55-59°F (13-15°C); Decant when served young   |

#### TASTING NOTES

*"The 2019 'Ma Douce' is a beauty... staying pure, focused, and elegant. Gorgeous honeysuckle, white flowers, toasted bread, and stone fruits emerge from the glass, and it's medium to full-bodied and flawlessly balanced, with integrated acidity and a great finish. It's brilliant today with air yet will benefit from a year in bottle and have at least a decade of longevity."* 97 points

Jeb Dunnuck

JebDunnuck.com, Dec. 2021

*"The 2019 'Ma Douce' skips out of the glass with bright, fruity notions of grapefruit, fresh peaches, and Bosc pears, with suggestions of honeysuckle, nutmeg, and chalk dust. Medium to full-bodied, the palate is lively, with bags of energy contrasting with the rich fruit, finishing with great purity and a decadently satiny texture."* 96 points

Lisa Perrotti-Brown, MW

The Wine Independent, Aug. 2022

