



2022
‘FORCE TRANQUILLE’
OAKVILLE, NAPA VALLEY CABERNET FRANC

The To Kalon Creek flows under the historic bridge on our property, which is located in the world-renowned Oakville appellation. The combination of gravelly and clay-loamy Bale soil and silt-loamy Cole soil reveals the complexity and subtlety of the Cabernet Franc. This graceful wine pays homage to Luc’s mother, Marie-Thérèse Morlet, who has always displayed amazing courage and a spirit of humility. Her work ethic remains one of the forces behind our family’s passion for crafting the best wines possible. It is ‘Quiet Strength’ or ‘Force Tranquille.’



Proprietary name	‘Force Tranquille’
Name meaning	Quiet Strength In honor of Marie-Thérèse Morlet
Varietal composition	Cabernet Franc (85%) Cabernet Sauvignon (15%)
Type of wine	Vineyard designated
Appellation	Oakville, Napa Valley
Vineyard singularity	Morlet Family ‘Cœur de Vallée’ Vineyard Cole soil series; loamy topsoil on silt-loamy subsoils; consisting of 40%-60% of gravel
Farming	Organic & sustainable farming by full-time, year-round Morlet Farming team
Harvest date	October 2021
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 & Darnajou French oak puncheons; Gyrobox™
Upbringing	16 months in French oak barrels from selected artisan coopers
Bottling	Unfined, unfiltered
Ideal cellaring	5 to 10 years after harvest date
Arc of aging	30+ years
Serving	61-64°F (16-18°C); Decant 1 hour prior to serving

TASTING NOTES

“Deep garnet-purple in color - wow - the 2022 ‘Force Tranquille’ rockets out with an amazing perfume of dried cherries, red currant preserves, and rose oil, giving way to wafts of garrigue, iron ore, and pencil shavings. The full-bodied palate is bright and energetic with fine-grained tannins and seamless freshness, finishing long and fragrant.”

97 points

Lisa Perrotti-Brown MW
The Wine Palate, July 2025

