

'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

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

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

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 TrieurTM

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

"Deep garnet-purple in color, the 2022 'Force de la Nature' bursts with a powerful perfume of black cherries, wild blueberries, and black raspberries, with suggestions of pencil lead, garrigue, and damp loam. The full-bodied palate delivers a firm frame of grainy tannins and wonderful freshness framing the generous red and black fruits, finishing long and spicy."

> 98 points Lisa Perrotti-Brown MW The Wine Palate, July 2025

