



2022 'PASSIONNÉMENT'

OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON

Crafted with the passionate, uncompromised, and ongoing pursuit of quality, this judicious blend comes from the finest barrels of our manicured vineyards on the Oakville Bench and on the foothills of Knights Valley and St. Helena. As the French say, "Je t'aime, un peu, beaucoup, passionnément!" (I love you, a little, a lot, passionately!) This special wine is dedicated to Jodie Morlet. It is 'Passionately' or 'Passionnément.'



Proprietary name	'Passionnément'
Name meaning	Passionately Named in honor of Jodie Morlet
Varietal composition	Cabernet Sauvignon (100%)
Type of wine	Cuvée selection
Appellation	Oakville, Napa Valley
Vineyard singularity	Select barrels showcasing the synergy among the Morlet Family 'Cœur de Vallée' 'Morlet Estate' & 'Mon Chevalier' Estate Vineyards
Farming	Organic & sustainable farming by full-time, year-round Morlet Farming team
Harvest date	September-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	Unfinied, 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, the 2022 'Passionnément' bursts with bold notes of blueberry compote and preserved plums, opening out to a fragrant undercurrent of potpourri, mint tea, and crushed rocks with a waft of cardamom. The full-bodied palate delivers an impressive backbone of firm, fine-grained tannins and wonderful tension to support the fragrant black fruit layers, finishing long and perfumed. Gorgeous!"

98 points

Lisa Perrotti-Brown MW
The Wine Palate, July 2025

