



2023

'LES PETITS MORLET'

SONOMA COUNTY SAUVIGNON BLANC - SÉMILLON

Growing up the children of a fifth-generation French Winemaker, Paul and Claire Morlet spent much of their childhood exploring vineyards. From the time they could walk, Luc shared his knowledge and passion about viticulture and winemaking with them. Their appreciation for their father's talents continued to grow as they both entered their teenage years. From a judicious blend of different barrels, this special cuvée from Sonoma County embodies the lively, aromatic and classic character of the Sauvignon Blanc grapes and is the offspring of our internationally acclaimed 'La Proportion Dorée.' Named in honor of our children, Paul & Claire, 'Les Petits Morlet' Blanc represents their enthusiasm, skills and cheerfulness.



Proprietary name	'Les Petits Morlet'
Appellation	Sonoma County
Varietal composition	Sauvignon Blanc (85%); Sémillon (15%)
Vineyard singularity	Sauvignon Blanc Preston on rhyolite volcanic ash Sauvignon Blanc Musqué on rocky clay loam Sémillon on gravelly, sandy soil
Typical harvest date	September - October
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 artisan coopers <i>Sur lies</i> with <i>bâtonnage</i>
Bottling	Unfined, coarse filtration to prevent Malolactic
Ideal cellaring	3 to 5 years after harvest date
Arc of aging	15 to 20 years
Serving	55-59°F (13-15°C)

TASTING NOTES

"The 2023 'Les Petits Morlet' Blanc includes the addition of 15% Sémillon. It pours a brilliant straw color and is elegant with flinty crushed stones, lemon oils, white peach, fresh flowers, elegant tropical guava, and cream. Medium to full-bodied, with a silky, rounded texture, it was barrel fermented and is long on the palate, with a supple, elegant texture."

96 points
Audrey Frick
JebDunnuck.com, July 2025

