



2023

‘FORCE TRANQUILLE’

OAKVILLE, NAPA VALLEY CABERNET FRANC

Our vineyard is located in the world-renowned Oakville appellation, in the heart of the Napa Valley. The combination of gravelly and clay-loamy Bale soil and gravelly and silt-loamy Cole soil consistently reveals the complexity and subtlety of the Cabernet Franc varietal. This special wine pays homage to Luc's mother, Marie-Thérèse Morlet, who has always displayed an unwavering commitment to details, amazing courage, and a genuine spirit of humility. Her dedicated work ethic remains one of the forces behind our family's passion for crafting the best wines possible. Handcrafted using classical winemaking techniques, 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 & regenerative farming by full-time, year-round Morlet Farming team
Harvest date	September 2023
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

“The 2023 ‘Force Tranquille’ shows darker currants, leafy tobacco, chocolate, violets, and floral notes with a Cheval Blanc-like complexity, elegance, and purity. It’s medium to full-bodied on the palate, with no hard edges, ultra-fine tannins, and a multi-dimensional, seamless, incredibly seductive style. Cabernet Franc doesn’t get any better! Hide bottles for just 4-5 years, count yourself lucky, and enjoy over the following two decades or more.”

100 points

Jeb Dunnuck

JebDunnuck.com, Dec. 2025

