



MORLET

Family Vineyards

2023

‘FORCE DE LA NATURE’

OAKVILLE, NAPA VALLEY CABERNET FRANC

This wine captures the robust, dense, and rich character of the Cabernet Franc grapes from our vineyard in the world-renowned Oakville appellation. Bottled only during outstanding vintages, this massive wine pays homage to Luc's great-grandfather, 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.'



Proprietary name	‘Force de la Nature’
Name meaning	Force of Nature (<i>named in honor of Gaston Morlet</i>)
Varietal composition	Cabernet Franc (100%)
Type of wine	Vineyard designated
Appellation	Oakville, Napa Valley
Vineyard singularity	Morlet Family ‘Cœur de Vallée’ Vineyard Alluvial Bale soils alongside the To Kalon Creek; loamy topsoil on loamy & clay loamy subsoils; consisting of 40-60% 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™ 16 months in French oak barrels from selected artisan coopers
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, the 2023 ‘Force de la Nature’ leaps with vivacious notes of wild blueberries, kirsch, and forest floor, leading to suggestions of pencil shavings, dark chocolate, coffee beans, lavender, and lilacs. The full-bodied palate is tightly packed with black and blue fruit layers, supported by firm, fine-grained tannins and seamless freshness, finishing long and perfumed. Gorgeous!”

100 points

Lisa Perrotti-Brown MW
The Wine Palate, July 2025

