



2023
‘MORLET ESTATE’

ST. HELENA, NAPA VALLEY CABERNET SAUVIGNON

Our unique estate lies on the western foothills, just north of the town of St. Helena. Shallow loamy topsoil and rocky subsoil of the Hambright and Felta series, as well as full sun exposure, create superb conditions for our Cabernet Sauvignon vines. Respecting its historic 1880 charm, we restored the pre-Prohibition stone winery, which is illustrated on the label. Handcrafted using classical winemaking techniques and reminiscent of a true First Growth, this wine represents the precious memory of a very special place.



Proprietary name	‘Morlet Estate’
Varietal composition	Cabernet Sauvignon (100%)
Type of wine	Estate grown; terroir-driven; vineyard designated
Appellation	St. Helena, Napa Valley
Vineyard singularity	Morlet Family Estate in St. Helena Bale soil series on foothills; Hambright & Felta soil series on hillside and ridge; Shallow loamy topsoil on rocky alluvial subsoil
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 ‘Morlet Estate’ is another remarkable wine showing cassis, currants, scorched earth, chocolate, and iron-like notes. It’s full-bodied, with a seamless, layered mouthfeel, ultra-fine tannins, and plenty of structure. This serious wine will benefit from 2-4 years and evolve beautifully over the following two decades.”

98 points

Jeb Dunnuck

JebDunnuck.com, Dec. 2025

