



MORLET

Family Vineyards

'MANICURED VINEYARDS, CLASSICAL WINEMAKING & CREATIVE ARTISANSHIP'

Luc Morlet, DNO, DESS, MBA

Winemaker & Co-founder

Wine has always been a way of life for Luc Morlet. Born in Epernay, France to a fifth-generation winegrower family, Luc grew up working on his family's Pinot Noir and Chardonnay domaine in Champagne.

A master's graduate of Oenology from Université des Sciences de Reims (DNO & DESS), Luc also holds a viticulture degree from École Viticole de Champagne, as well as an MBA in Wine Business from Burgundy School of Business. His professional viticultural and winemaking experience began with a variety of internships, including Maison Chanson Père et Fils in Beaune and the Institut National de la Recherche Agronomique in Bordeaux.

Luc was selected by the Lurton family in 1994 as Château Dauzac's *régisseur*, working under legendary wine consultant Jacques Boissenot. He then relocated to the Napa Valley to join Jodie, his California sweetheart. After five harvests crafting wines at Newton Vineyard alongside international consultant Michel Rolland, Luc was hired in 2001 as the winemaker for Peter Michael Winery. In 2006, Luc transitioned to a consulting role for the Michael family, which he maintains to this day.

As part of his continuous effort to achieve the highest quality of wines, Luc designed and developed, in the summer of 2003 and in collaboration with manufacturing company P&L Specialties, a unique premium-sorting device named 'Le Trieur'[™], currently under US Patent protection. In 2008, Luc designed the multi-functional 'Gyrobox'[™] which drains puncheons using gravity.

Luc and Jodie founded Morlet Family Vineyards in 2006, handcrafting *vins de terroir* and unique *cuvées* from the Napa Valley and Sonoma Coast. This dynamic duo is committed to making the best wines possible and to remaining family owned and managed. Their historic winery is located just north of the town of St. Helena, while their 'Cœur de Vallée' vineyard is situated in the renowned Oakville appellation, and their 'Mon Chevalier' vineyard in Knights Valley boasts a stunning view of Mount St. Helena. In addition to the estate vines, Luc also manages the farming under long-term, per-acre contracts on vineyards located in the Russian River Valley, Bennett Valley, Alexander Valley, and Fort Ross-Seaview.

With over thirty-five vintages under his belt, and with his own zest for innovation, the wines of Morlet Family Vineyards reflect Luc's continuous pursuit of the ultimate quality. He explains, "by harmoniously blending farming, science, and art, I aim to express both the *terroir* of each vineyard site as well as the unique characteristics of every vintage. My desire is to craft multi-dimensional wines which exhibit a complex bouquet, display a seamless character, and that are filled with personality, concentration, richness, and finesse, culminating with a lingering finish, and possessing graceful aging capability." Over the years, Luc has received international acclaim and his remarkable talents have been acknowledged with perfect 100-point scores across multiple varieties including: Chardonnay, Pinot Noir, Sémillon-Sauvignon Blanc, Cabernet Sauvignon, Cabernet Franc, and Late Harvest Sémillon.

In his free time, Luc enjoys gardening, escaping with Jodie to the ocean, and spending time with their two adult children.