



MORLET

Family Vineyards

2009

'BILLET DOUX'

LATE HARVEST SÉMILLON-SAUVIGNON BLANC

Growing in the gravelly soil of an ancient riverbed in the beautiful Alexander Valley, the old vines benefit from hot afternoons and cool, foggy mornings, favorable for the development of Botrytis (Noble Rot). Extremely small yields in the Sémillon, Sauvignon Blanc, and Muscat vineyards lead to the immensely concentrated fruit. Just as one receives a note from one's sweetheart, we present this wine as a precious 'Billet Doux' or 'Love Note.'



<i>Proprietary name</i>	'Billet Doux'
<i>Name meaning</i>	Love Note
<i>Varietal composition</i>	Sémillon (75%) Sauvignon Blanc (24%) Muscadelle (1%)
<i>Type of wine</i>	Late harvest white wine
<i>Appellation</i>	Alexander Valley
<i>Vineyard singularity</i>	20 to 60-year-old-vines Loamy and gravelly soils from an ancient riverbed
<i>Harvest date</i>	One cluster per shoot 'de rigueur' November 2009
<i>Ripeness</i>	Overripened fruit with noble rot (Botrytis)
<i>Picking</i>	Night pick; manual; small lugs; refrigerated truck
<i>Fermentation</i>	In barrel through native yeast
<i>Upbringing</i>	18 months in French oak barrels from selected artisan coopers
<i>Bottling</i>	Unfined, coarse filtration to prevent Malolactic
<i>Arc of aging</i>	50 years
<i>Serving</i>	43-45°F (6-7°C); Decant 2 hours prior to serving

TASTING NOTES

"The 2009 'Billet Doux' is the emphatic thumbprint on this incredible body of work. I can't think of any other domestic dessert wine in my memory that has displayed this level of intensity, purity, and extraction. It shows tons of rich, fresh apricot and peach, a dollop of espresso bean with a riveting, precise acid profile, and a silky, viscous texture."

100 points

Doug Wilder

Purely Domestic Wine Report, Oct. 2011

