



2011

'PASSIONNÉMENT'

OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON

Crafted with the passionate, uncompromised, and ongoing pursuit of quality, this judicious blend comes from the finest barrels of our manicured vineyards on the Oakville Bench and on the foothills of Knights Valley and St. Helena. As the French say, "Je t'aime, un peu, beaucoup, passionnément!" (I love you, a little, a lot, passionately!) This special wine is dedicated to Jodie Morlet. It is 'Passionately' or 'Passionnément.'



Proprietary name

Name meaning

Varietal composition

Type of wine

Appellation

Vineyard singularity

'Passionnément'

Passionately

Named in honor of Jodie Morlet

Cabernet Sauvignon (100%)

Cuvée selection

Oakville, Napa Valley

Select barrels showcasing the synergy among an Oakville Bench vineyard (2007-2016 vintages)

Morlet Family 'Cœur de Vallée' Estate Vineyard

(2017 vintage on) and the Morlet Family 'Morlet Estate' & 'Mon Chevalier' Estate Vineyards

Farming

Organic & sustainable farming by full-time, year-round Morlet Farming team

Harvest date

September-October 2011

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

"On the palate, the 2011 'Passionnément' is dark-fruited, with lots of loamy, dark-soil notes, along with hints of Kalamata olive and olive tapenade, leather, tobacco, and dried hay. Earthy, and showing great length."

97 points

Jonathan Cristaldi

Decanter, Feb. 2026

