



2016
'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 & sustainable farming by full-time, year-round Morlet Farming team
Harvest date	September 2016
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 'Morlet Estate' is stunning in 2016, revealing dark chocolate and loamy earth notes layered with crushed slate and beautifully refined dark berry fruit that remains vibrant and fresh. It shows both elegance and intensity, with richness beautifully balanced by energy, carrying through a long, harmonious finish.."

98 points

Jonathan Cristaldi
Decanter, Feb. 2026

