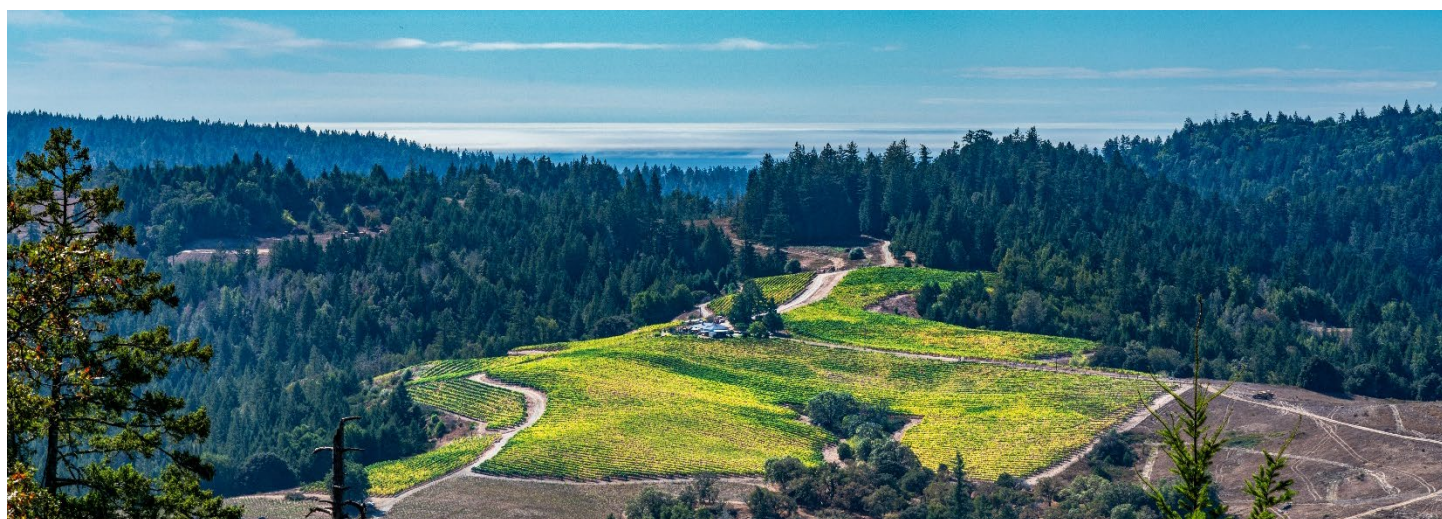




2024
‘EN FAMILLE’
FORT ROSS - SEAVIEW PINOT NOIR

For generations, our family has grown the Pinot Noir grape in France. When our children were young, we celebrated this commitment each harvest as they stomped a small vat of Pinot Noir from California’s Sonoma Coast. Handcrafted using classical Burgundian winemaking techniques, this special wine is dedicated to our grandparents, parents, and relatives from both countries. As with any family celebration or casual gathering, this wine is to be appreciated ‘En Famille.’



Proprietary name	‘En Famille’
Name meaning	With the family Five generations of Morlets working with Pinot Noir
Varietal composition	Pinot Noir
Type of wine	Vineyard designated
Appellation	Fort Ross-Seaview, Sonoma Coast
Vineyard singularity	On the second ridge from the Pacific Ocean 1100-1300 feet elevation; south-eastern exposure Goldridge sedimentary soil
Typical harvest date	October
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 & French oak puncheons; Gyrobox™
Upbringing	14 months in French oak barrels from selected artisan coopers
Bottling	Unfined, unfiltered
Ideal cellaring	4 to 6 years after harvest date
Arc of aging	20 to 25 years
Serving	59-61°F (15-16°C); Decant one hour prior to serving

TASTING NOTES

“The 2024 ‘En Famille’ is medium ruby-purple in color. It prances out with a stunning array of raspberry pie, red roses, kirsch, and red currant jelly, followed by wafts of lavender, new leather, and crushed rocks. Full-bodied, the palate is tight knit with red berry and minerally layers, supported by seamless freshness and fine-grained tannins, finishing long and earthy.” 97 points

Lisa Perrotti-Brown MW
The Wine Palate, April 2026

“The 2024 ‘En Famille’ is remarkably perfumed, with crushed floral perfume, layered savory intertwining spice, black raspberries, and fresh forest spice. Medium-bodied, it has beautiful, even tannins and a rounded texture with balanced acidity, along with an underlying stony texture.”

97 points

Audrey Frick

JebDunnuck.com, June 2026

