

CULTIVATING
EXCELLENCE
IN ALL
THAT WE DO

by Jodie Morlet



MORLET
Family Vineyards

Fall Newsletter 2026

ISSUE XXV

Although Luc and I grew up on separate continents, our parents instilled in us a similar work ethic. When I was eighteen years old, I was valedictorian for my high school in Sacramento, California, and my graduation speech included a quotation from Mario Andretti. “Desire is the key to motivation, but it’s determination and commitment to an unrelenting pursuit of your goal – a commitment to excellence – that will enable you to attain the success you seek.” Little did I know at the time that a commitment to excellence would be the very foundation on which Luc and I would one day build Morlet Family Vineyards.

MANICURED VINEYARDS

Luc represents a fifth-generation winegrower and fourth-generation winemaker from Champagne, France. Before he could even walk, he was strapped to his mother’s back as she tied the family’s vines, and at the age of thirteen,

Luc helped his father plant a *Grand Cru* Chardonnay and Pinot Noir vineyard. (Stay tuned for exciting details about this vineyard and our upcoming Champagne project in next year’s spring newsletter!) In addition to developing an intuitive understanding of soils and grapevines, Luc earned a viticulture degree from École Viticole de Champagne.



Morlet Family Winery & ‘Morlet Estate’ Vineyard

Since founding Morlet Family Vineyards in 2006, we have consistently been recognized internationally as a First Growth of the Napa Valley. This is in large part due to Luc’s commitment to excellence in viticulture. He personally selected and trained each member of our full-time, year-round vineyard staff. Under his daily supervision, our dedicated team diligently tends to our vines with amaz-

ing dexterity and care. These hardworking, skilled, and detail-oriented gentlemen work throughout the year in whichever elements Mother Nature brings. We utilize regenerative farming practices, and all three of our estate vineyards are in the process of receiving the California Certified Organic Farmers (CCOF) certification.

Mount Saint Helena overlooks our ‘Mon Chevalier’ vineyard, which is situated from 490-575 feet in elevation. The proximity to the mountain provides great air circulation from cool Pacific Ocean breezes through the Chalk Hill Gap as well as from the Napa Valley, along with warm and dry breezes coming from Lake County. Located between two competing fog systems of Napa and Russian River Valleys, this region is often cooler and windier than our St. Helena and Oakville

vineyards. The weather pattern produces a longer ripening season, which results in a more classic Bordeaux-like expression.

Named in honor of our son, Paul, this vineyard is the exclusive fruit source for our ‘Mon Chevalier’ wine which is typically comprised of the five red Bordeaux varietals: Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, and Petit Verdot.

*Morlet Family 'Mon Chevalier'
Estate Vineyard*



Over the years, 'Mon Chevalier' has earned tremendous accolades. Robert Parker announced, "Mon Chevalier may be the finest wine I have ever tasted from Knights Valley. Brilliant winemaking and meticulous attention to detail in the vineyard have resulted in a prodigious effort." The 2009 vintage was served at the White House for the 75th anniversary of NATO, and Jeb Dunnuck bestowed 99 points on our 2018 vintage, stating that the wine is a "multi-dimensional Cabernet that's flawlessly balanced" and is "another incredible wine from Luc Morlet." When describing our 2019 vintage, Antonio Galloni exclaimed, "This regal, sophisticated Cabernet is a total knock-out!"

Our twenty-four acre 'Cœur de Vallée' vineyard is located in the world-renowned Oakville appellation, in the "heart" of the Napa Valley. It is situated within the east-west axis which includes Peter Michael Winery's 'Au Paradis' vineyard, Dalla Valle Vineyards, Screaming Eagle, To Kalon, and Harlan Estate.

The majority of the property is comprised of the same Bale 103 & 104 soils as the adjacent To Kalon vineyard, and our Cabernet Sauvignon and Cabernet Franc vines benefit from a continuous 2% west to east slope as well as an abundance of well-draining 40-60% gravelly soils, derived from an alluvial fan. This area receives morning fog from the San Pablo Bay and lingering sun in the afternoon. Just as the heat begins to peak, the cool bay breeze comes through. The resulting mild temperatures at night preserve the

*Morlet Family 'Cœur de Vallée'
Estate Vineyard*



overall freshness and acidity of the grapes. In developing this superb estate, Luc designed six blocks to capture the six distinct micro-*terroirs*.

The combination of alluvial soils, topography, and an ideal climate makes our Oakville vineyard a viticultural treasure. Jeb Dunnuck referred to our 2018 'Cœur de Vallée' Cabernet Sauvignon as "absolutely world class... while unquestionably very different wines, I kept thinking of a great 1982 Bordeaux while tasting this beauty, as those show a similar level of class, richness, and balance." He deemed our 2021 to be a "screaming good effort with a powerful style that somehow manages to stay flawlessly balanced and elegant." Both our 2021 and 2023 vintages were granted 100 points! Colin Hay of The Drinks Business proclaimed, "such an impressive wine, exquisite already, but with the capacity to age glacially," while Jonathan Cristaldi of Decanter added, "a masterful wine, elegant, with deep concentration and staying power – just remarkable." The esteemed French publication Gilbert & Gaillard has only awarded three perfect 100/100 scores worldwide in the past decade, and our 2021 'Cœur de Vallée' was one of them "in all its regal splendor, noble, generous, expansive, and clearly built for greatness."

Located in the beautiful northern corridor of the St. Helena appellation which includes Colgin's Tychson Hill vineyard and Grace Family Vineyards, our historic winery estate is planted with Cabernet Sauvignon and is the exclusive fruit source for our 'Morlet Estate' label. The property offers a variety of microclimates due to variations in degrees of slope and sun exposure. Luc therefore divided the vineyard into three sections with increasing elevations: the lower "Foothills," the middle "Hillside," and the highest "Ridge," each of which provides its own unique structure, elegance, and concentration to the finished wine.

Robert Parker likened our 2013 'Morlet Estate' to a first-growth Pauillac, and Antonio Galloni asserted that our 2015 "is one of the most distinctive Cabernets in Napa Valley," further declaring, "an absolutely gorgeous wine that captures all the personality and pedigree of St. Helena's Northern Corridor." Lisa Perrotti-Brown granted the 2018 vintage 99 points and the 2019 vintage a perfect 100, describing the full-bodied wine as "rich and seductive, with firm, exquisitely ripe, fine-grained tannins and a seamless freshness, finishing epically long and with a myriad of perfumed layers."

REGENERATIVE FARMING

Luc and I are committed to being great stewards of the land while remaining authentic toward each of our unique *terroirs*. An important component of regenerative farming is preserving natural ecosystems. For us, this includes the western chaparral and wildlife along the Bidwell Creek and in the woodlands bordering our 'Mon Chevalier' vineyard in Knights Valley, as well as a variety of oaks, madrones, and manzanitas between the vineyard blocks of our 'Morlet Estate' vineyard in St. Helena.

We chose not to plant vines on one acre of our 'Cœur de Vallée' vineyard so that fifteen valley oak trees and fifteen palm trees would remain. We call this bird sanctuary The Grove. A seasonal creek meanders through the property, and the eastern portion of the land reaches the bank of the Napa River.

When Luc was developing each of our estate vineyards, he installed over 350 bird houses across our properties in

Knights Valley, Oakville, and St. Helena. The majority of these are for bluebirds, which effectively reduce unwanted insects. Luc also installed over two dozen boxes across our three estates for the American barn owl. Weight for weight, these owls consume more rodents than most other creatures, making them one of the most valuable wildlife animals for agriculture. They naturally remove gophers, which damage the root systems of the vines.

We also promote biodiversity at each of our estate vineyards by planting new trees to foster more resilient ecosystems.

Our high-density planting (2,200 vines per acre) results in competition among the vines, which in turn produces petite berries, tiny clusters, and an overall smaller crop. The 3 ¼ x 6-foot spacing facilitates proper airflow, thus naturally limiting pest and fungus development while providing evenly defused light for the fruit zone. Therefore, no fungicides or pesticides are ever needed or used.



*Bird houses in The Grove
overlooking the Cabernet
Sauvignon vines*

CLASSICAL WINEMAKING

Beehive boxes are located at our estate vineyards. After harvest, we spread organic compost and seeds for a cover crop comprised of pea, vesce, and tricloper legumes. A tractor using discs then buries the seeds. Once the flowers begin to bloom, the bees help to pollinate these cover crops. In early spring, after pruning and tying of the vines are completed, this “green manure” is mowed down and buried with a spader (six mechanized shovels) cultivating eight to ten inches deep into the ground. This process brings beneficial nutrients and organic matter to the soil, as well as eliminating shallow roots. Thus, the bees help our soils to be more water-retentive, leading to healthier and richer growing conditions for the vines, which is an essential part of regenerative farming practices.

In addition to caring for our own land, we sponsor two sections of Highway 29 through Adopt-A-Highway to keep the sections litter-free. (Perhaps you have seen one of our signs as you have driven throughout the Napa Valley!)

Luc received a DNO (bachelor’s degree) and DESS (master’s degree) in Oenology from the Université des Sciences de Reims. Of course, his first winemaking positions were in Champagne, yet he also went on to make wines for a *Premier Cru* in Beaune, Burgundy followed by a Classified Margaux Growth in Bordeaux.

In 1996, Luc moved to California for me, and ten years later, we founded Morlet Family Vineyards. When reviewing some of our earliest vintages, Robert Parker heralded, “Luc Morlet is not only a fabulous winemaking talent, he knows how to bring the French *savoir faire* of complexity, elegance, and precision to the ripe, concentrated, intense fruit of California.”

Luc’s unparalleled commitment to excellence is demonstrated through vineyard mapping. Eight members of the harvesting team hand pick four rows at a time. As soon as a pallet of lugs is formed, it is designated to go

into one puncheon, which in turn yields exactly one barrel. Thus, Luc is able to “map” our estate vineyards, as each barrel represents a specific four-row section. He can therefore evaluate the quality of fruit coming from each of our micro-*terroirs*.

From the time the fruit is growing on the vines, to harvesting the grapes, to sorting the berries, we always use a gentle hand. Although we contract with a farming company for picking and hand sorting, our own year-round, full-time vineyard team is involved throughout the entire process. As soon as the white varietals arrive at the winery, they are hand sorted cluster-per-cluster by members of our team and are then swiftly placed in the pneumatic press. Gently extracted over four hours, the juice is racked into French oak barrels. Natural fermentation is achieved solely by the use of native yeast and takes place at ambient cellar temperature. The Burgundian techniques of *élevage sur lies* (aging on the lees) and *bâtonnage* (stirring) develop the mid-palate and complexity in the aromatics, flavor profile and the overall texture of the future wines.

All of our red grapes are triple-sorted. After the cluster-by-cluster sorting has been completed, the fruit is destemmed. The grapes are then sorted by hand berry-per-berry by a conscientious ten-member team, attaining the highest quality of fruit possible.

Two-thirds of our red wines naturally ferment (using only the indigenous yeast on the skins) and macerate in small open top stainless-steel tanks. As soon as the grapes are put into the top of the tanks by gravity, one pump-over is done to activate the natural yeast. From that point on, the French technique of *pigeage* (punchdowns) is used. This process preserves freshness and results in a more fruit-driven wine.

The other third of the red grapes naturally ferment in open top Dar-najou puncheons. These large barrels (159 gallons) are referred to as *demi-muids* when they are closed and used



Luc blind tastes each of our Cabernet Sauvignon barrels as he works on his blends



Luc manages initial berry-per-berry sorting using Le Trieur™

for aging, and *gueule-bée* when they are open top and used for fermentation. Twice each day, punchdowns are performed by our full-time cellar team in order to procure a gentle, yet efficient extraction of the polyphenols (pigments & tannins), resulting in more aromatic complexity and leading to rounder and softer tannins. After a long *cuvaison*, the wines are drained from the tanks and puncheons into 60-gallon French oak barrels to begin a 16-month *élevage*.

Luc is considered an expert in *L'Art d'Assemblage* (the art of blending), as he is one of the rare winemakers who blind tastes each barrel across all of our varietals. (Most winemakers work with conglomerate samples.) For example, when determining the blends of our Cabernet Sauvignons, Luc blind tastes approximately 250 barrels. He writes down a precise description and overall rating for the wine from each barrel. This occurs in the spring, six months after harvest. As soon as he has completed the individual barrel tastings, he begins the *ébauche*, or preliminary blending. He looks for the synergy among barrels as he begins to create our vineyard designated wines and *cuvées*. He assesses the quality of the tannins as he makes a prediction of how the combined barrels and the resulting wine will present itself upon release and how it will develop for years to come. For the next eight months, Luc

repeats the first two steps twice more. By the completion of the third phase, he has narrowed down the final blend, at which point our daughter Claire and I enthusiastically join the process! We taste a mini-vertical of the wine to ensure a stylistic congruency across vintages. Now, imagine doing this for each of our Chardonnays, Pinot Noirs, Syrah, Sémillon-Sauvignon Blancs, Cabernet Sauvignons, Cabernet Francs, and even our Late Harvest white wine... That's a lot of blind tasting and blending, but as Luc likes to say, "It's hard work, but someone has to do it!"

Once Luc's blends are finalized, the wines are carefully racked and are bottled unfinned and unfiltered. These traditional methods contribute to the creation of true *vins de garde* which can be enjoyed upon release and also for decades to come.

CREATIVE ARTISANSHIP

Master of Wine Lisa Perrotti-Brown declared, "Few in Napa Valley are as driven, ambitious, and committed to winemaking as Luc Morlet." I couldn't agree more! It is Luc's ability to combine proven traditional French winemaking techniques with his zest for innovation that has been behind the success of Morlet Family Vineyards.

In his ongoing pursuit of quality, Luc developed the



Luc designed the Gyrobox™ to drain puncheons by gravity

concept for Le Trieur™ in 2001, while he was the winemaker at Peter Michael Winery. This device is similar to a sluice box on four springs and operated by an off-centered cam. Luc used statistics that he gathered in several diverse vineyards to design the wedge wire screen to have an optimal gap between the rods. Removing nearly 100% of the shot berries and approximately 80% of the raisins, both extremes of the ripeness spectrum, Le Trieur™ proved to be an effective solution to berry sorting. This sorting machine was immediately in demand, and within a few years, over 250 were sold to high-end wineries in the Napa Valley and Sonoma County. Luc used his portion of the royalties to purchase much of our equipment when we began our own label in 2006.

Luc also invented the multi-functional Gyrobox™. At the end of the natural fermentation and maceration period, this device, operated with a forklift, drains the puncheons. Instead of pumping out the wine over the course of an hour, Luc's innovative design uses only gravity. This gentler method preserves the wine's aromatics and also reduces the time spent to only twenty minutes. (When tilted the opposite direction, this device also serves to delicately remove the pomace.)

EN FAMILLE

Our commitment to excellence extends beyond viticulture and winemaking. We strive to welcome guests to our winery in a manner that makes them feel a part of our family. We greet guests with a flute of our *Grand Cru* Champagne as we share our story. This time together allows us to get to know newer Mailing List members, and to catch up with those whom we have hosted before. We desire to establish long-term relationships, where wine is the shared passion that initially brings us together. Many of our members have become close friends over the years, and we always enjoy spending time with them and learning what has transpired in their lives. While a typical visit includes a tour of the crush pad followed by a private seated tasting of several wines across our portfolio, we have begun adding an exciting vineyard tour to the guest experience when the weather permits.

We have also developed two exquisite guest houses. The Morlet Family Estate Hilltop House is located just above the winery in St. Helena, while the Morlet Family Estate Montview House is nestled within our 'Mon Chevalier' vineyard in Knights Valley. Available as monthly rentals, each property offers a home away from home overlooking the vines. When not rented, we schedule our live auction lot winners from various charity events to claim their stay in Wine Country.

AMAZING MEMBERS

After earning a Master of Education from UCLA, I worked as an elementary school teacher for almost two decades. In 2011, as our company grew, it became clear that I would need to be at the winery full time. I therefore stepped away from education to become our Executive Director. (Our son Paul has followed the educational path, as he is a high school math, engineering, and robotics instructor.)

For the past fifteen years, it has been my goal to match the level of customer service with the extraordinary wines which Luc crafts. I strive to ensure that our winery's communication is always authentic and our manner of doing business is consistently done with integrity.

Luc and I were thrilled when Claire joined our team after receiving a Master of Science in Business Analyt-



A vineyard tour at 'Morlet Estate' provides stunning views of the upper Napa Valley

ics. As our Director of Member Relations & Operations, Claire was first tasked with redesigning our website in 2024. Since then, she and I have worked in tandem to make sure that the needs of each of our amazing Mailing List members are met throughout the entire ordering and fulfillment process.

GIVING BACK

Luc, Claire, and I are dedicated to helping charitable causes and believe that we should use our winery to benefit others. We serve our local community, support efforts to enhance educational opportunities, and assist organizations that advance research to find cures for diseases that affect children and adults around the world.

In both 2013 and 2014, we were the co-Vintner Chair for California Winemasters, which raises funds for the Cystic Fibrosis Foundation. In March 2025, we served as the Vintner Chair for Napa in Newport, benefiting Cure-

Duchenne, which seeks to find a cure for Duchenne muscular dystrophy.

We partner with Cabernet for Connoisseurs for Family House in San Francisco. This organization provides housing, comfort, and community for families with children undergoing treatment for cancer and other life-threatening illnesses. We also participate in events for Inspire Napa Valley which benefits the Alzheimer's Association. My maternal grandmother Gertrude "Ann" Valine passed away from this debilitating disease at the age of 92 after a ten-year battle, so this is one way that I can honor my Mimi.

On another personal note, our extended family has been affected by childhood cancer. Donating to St. Jude Children's Research Hospital as well as to the Make-A-Wish foundation is quite meaningful for us, and thankfully, my nephew has been cancer-free for almost two decades. Steven Curtis and Mary Beth Chapman are dear friends, so we have been long-time supporters of Show Hope. We



are honored to contribute to adoption efforts, assist in providing medical care grants, and help children to find a forever home.

We seek to aid the restaurant and wine industries through organizations such as Ment'or, Southern Smoke Foundation, United Sommelier Foundation, and more. Luc's wine studio, the *Artelier Vito-Céno*, serves as the perfect location to conduct educational tastings for wine professionals from around the globe. We have also hosted staff trainings for restaurants, such as three-Michelin-starred The French Laundry, Bouchon Bistro, and Michelin-starred PRESS. This one-of-a-kind space features a custom mural on the ceiling, an intricate metal vine detailing each of the varietals that we use, and several antique artifacts representing viticulture, winemaking, and the art of coopering.

For a full list of charitable causes that are near and dear to our hearts, as well as details about our exclusive 'Cœurs-

sur-Mer' Cabernet Sauvignon that benefits nonprofit organizations, please visit the Charitable Causes link on the Philosophy tab of our website.

CONTINUING TO CULTIVATE EXCELLENCE

When Luc and I founded Morlet Family Vineyards in 2006, we vowed that we would never compromise on quality in anything that we do, and Luc has certainly achieved excellence in viticulture and winemaking. He has earned more 100-point scores across varietals than any other winemaker! Luc has accomplished the unparalleled feat of earning 100 points on our Cabernet Francs (12 times), Cabernet Sauvignons (11 times), Chardonnays (8 times), Sémillon-Sauvignon Blanc (2 times), Pinot Noirs (1 time), and Late Harvest white wine (1 time). That is 35 perfect scores and counting!

This year's releases for our Mailing List members feature three of our perfect estate-grown wines: the 100-point

2023 'Cœur de Vallée' Cabernet Sauvignon, 100-point 2023 'Force Tranquille' Cabernet Franc, and 100-point 2023 'Force de la Nature' Cabernet Franc. Our current Fall Release also highlights the 99-point 2024 'Coup de Cœur' Chardonnay alongside the 98-point 2023 'Morlet Estate' and 2023 'Mon Chevalier' Cabernet Sauvignons and 98-point 2024 'Joli Cœur' Pinot Noir.

Our wines have been served at The White House on numerous occasions from 2008 through 2024, spanning four administrations. Further, acclaimed chefs around the world have paired our wines with their incredible cuisine. While Luc and I are truly honored by the remarkable accolades which our wines receive, what is most important to us is that the wines he crafts are enjoyed by members of our Mailing List and by fine wine lovers around the globe.

We trust that you appreciate our commitment to excellence and invite you to enjoy our wines with your family and friends. *A votre santé!*



Claire Morlet, Director of Member Relations & Operations

Fall 2026 Release



2023

'FORCE DE LA NATURE'

OAKVILLE, NAPA VALLEY
CABERNET FRANC

This wine captures the strong, rich and dense character of the Cabernet Franc grapes from our vineyard in the world-renowned Oakville appellation. Bottled only during outstanding vintages, this massive wine pays homage to Luc's great-grandfather, Gaston Morlet, who had a reputation for being a force of nature in his native Avenay-Val-d'Or. His pioneering spirit remains one of the forces behind our family's passion for making the best wines possible. Crafted from 100% Cabernet Franc grapes, this wine truly is a 'Force of Nature' or 'Force de la Nature.'

Lisa Perrotti-Brown MW 100 points: *The 2023 'Force de la Nature' leaps with vivacious notes of wild blueberries, kirsch, and forest floor, leading to suggestions of pencil shavings, dark chocolate, coffee beans, lavender, and lilacs. The full-bodied palate is tightly packed with black and blue fruit layers, supported by firm, fine-grained tannins and seamless freshness, finishing long and perfumed. Gorgeous!* – *The Wine Palate*, July 2025



2023

'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 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.

Jeb Dunnuck 98 points: *The 2023 'Morlet Estate' is another remarkable wine showing cassia, currants, scorched earth, chocolate, and iron-like notes. It's full-bodied, with a seamless, layered mouthfeel, ultra-fine tannins, and plenty of structure. This serious wine will evolve beautifully over the following two decades.* – *JebDunnuck.com*, Dec. 2025

Jonathan Cristaldi 98 points: *The 2023 'Morlet Estate' unfolds with expressive dark-berried fruit and Indian-spice nuances, supported by super-fine, seamlessly integrated tannins. Loamy earth lends depth, while mounting tension and energy drive the full-bodied finish, giving the wine both muscularity and finesse.* – *Decanter*, March 2026



2023

'MON CHEVALIER'

KNIGHTS VALLEY
CABERNET SAUVIGNON

Located on the foothills of Knights Valley, near Calistoga, our vineyard, comprised of rocky and loamy clay Red Hills soil, benefits from its proximity to Mount St. Helena, whose warm and windy climate is ideal for the long ripening of the red Bordeaux varietals: Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, and Petit Verdot. Handcrafted using classical winemaking techniques, this special wine is dedicated to our son, Paul Morlet. It is 'My Knight' or 'Mon Chevalier.'

Jeb Dunnuck 98 points: *The 2023 'Mon Chevalier' offers currants, leather, and graphite with a serious Bordeaux-like character as well as dried herb and savory notes. It's full-bodied, with a deep, rich, and layered mouthfeel, plenty of mid-palate depth, ripe tannins, and a great finish.* – *JebDunnuck.com*, Dec. 2025



2024

'COUP DE CŒUR'

SONOMA COAST
CHARDONNAY

Each vintage, the tasting of individual lots of Chardonnay reveals a strictly limited number of barrels with truly outstanding features. These selected barrels are then judiciously blended to compose this magnificent cuvée. Handcrafted using classical Burgundian winemaking techniques, this wine represents our 'Heart's Astonishment' or 'Coup de Cœur.'

Lisa Perrotti-Brown MW 99 points: *The 2024 'Coup de Cœur' slowly unfurls to reveal intense notes of fresh pears, crunchy yellow apples, and marzipan, giving way to nuances of honeysuckle, wet rocks, cedar chest, and allspice. The full-bodied palate delivers a decadently creamy texture with a refreshing line and tightly wound orchard fruit and toasty layers, finishing very long with loads of mineral and spice sparkles. Stunning Chardonnay.* – *The Wine Palate*, April 2026

Audrey Frick 99 points: *The 2024 'Coup de Cœur' is deeper on the nose, with delicate toast, layered spice, and complexity. It has completeness and airy meringue-like texture while still carrying underlying structure and a long finish. It combines bright purity with notes of poached pear, white peach, salty earth, and refreshing, focused acidity. Seamless candied citrus and pear tones carry through with salty bright accents.* – *JebDunnuck.com*, June 2026



2024

'JOLI CŒUR'

FORT ROSS - SEAVIEW
PINOT NOIR

This Sonoma Coast Pinot Noir is made from the very best section of the 'Côteaux Nobles' vineyard, located on the eastern slope of the second ridge from the Pacific Ocean. This great and beautiful (Joli) plot is at the very center of the ranch, its heart (Cœur). Handcrafted using classical Burgundian winemaking techniques, we named this age-worthy wine after the French expression which references the intriguing and attractive character of Pinot Noir. It is the 'Charming Character' or 'Joli Cœur.'

Audrey Frick 98 points: *The 2024 'Joli Cœur' gains concentration, with berries taking on a sweeter and deeper profile of dark berries, grenadine, Amarena cherries, clean rustic earth, and sandalwood. Medium-bodied, it has great structure, with driving fresh acidity and more concentration through the mid-palate, accented by bright saltiness. I love this touch of decadence and length.* – *JebDunnuck.com*, June 2026

MORLET

Family Vineyards



2023

'BOUQUET GARNI'

BENNETT VALLEY
SYRAH

This wine is made from an exceptional hillside vineyard located in Bennett Valley, where natural conditions are perfect for growing Syrah in the Goulding cobble clay loam soil. As a result of the co-fermentation of three field selections, this wine reveals a complex and spicy bouquet. Handcrafted using classical winemaking techniques of Vallée du Rhône, this unique wine is named after the famous culinary bundle to honor our first relative who emigrated from France to the USA, Abel Pierre Aimé Coutanceau, who was a professional chef. It is the 'Garnished Bouquet' or 'Bouquet Garni.'

Jonathan Cristaldi 97 points: *Portions of the nose lift with beautiful spicy and lightly roasted notes, revealing white pepper, violet, lavender, and peony aromatics, alongside hints of charcuterie and bacon fat, all layered with black cherry fruit and a bouquet garni character that adds further complexity. Long inspired by Côte-Rôtie's La Landonne style, the 2023 'Bouquet Garni' shows beautiful refinement on the palate, with ultra-fine tannins and wonderfully juicy acidity providing energy and tension.* – *Decanter*, Feb. 2026

Audrey Frick 97 points: *So expressive, the 2023 'Bouquet Garni' has a lot to say. Cedar, cigar box, a touch of sauvage, smoked pancetta, pure concentrated blue and black fruit, and very good focus all emerge. Full-bodied, the wine has refined, even tannins and refreshing lift, and it remains pure and even throughout. Both floral and savory. It has all the components of something both hedonistic and culinary, and it's refined but not overly polished.* – *JebDunnuck.com*, June 2026



MANICURED VINEYARDS,
CLASSICAL WINEMAKING
& CREATIVE ARTISANSHIP

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