MORLET
Family Vineyards

2010

'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.'

Proprietary name	'Coup de Cœur'
Name meaning	Heart's Astonishment
Varietal composition	Chardonnay
Type of wine	Cuvée of best barrels
Appellation	Sonoma Coast
Vineyard singularity	Fort Ross-Seaview & Russian River Valley Goldridge and volcanic soils
Typical harvest date	October
Picking	Night pick; manual; small lugs; refrigerated truck
Sorting	Cluster-by-cluster
Fermentation	In barrel through native yeast
Upbringing	14 months in French oak barrels from selected artisan coopers Malolactic *Sur lies* with *bâtonnage*
Bottling	Unfined, unfiltered
Ideal cellaring	3 to 5 years after harvest date
Arc of aging	15 to 20 years
Serving	55-59°F (13-15°C); Decant when served young

TASTING NOTES

"The 2010 'Coup de Cœur' flirts with perfection. This staggering Chardonnay exhibits hints of crushed rocks, white flowers, peaches, honey, crème caramel, and subtle vanillin. This is a deep, layered, unfined and unfiltered Chardonnay." *99 points*

Robert M. Parker, Jr.
Robert Parker Wine Advocate, Dec. 2013

"The 2010 'Coup de Cœur' makes one's head swim with intoxicating scents of bright lemon, persimmon, loquat, hazelnut, chamomile, and cool, damp minerals. This generosity on the nose is equaled on the palate, where fresh pineapple and apple notes mingle with those of candied lemon zest and Asian pear. This initial sensory deluge, however, eventually recedes, leaving a clean, precise, mineral finish enlivened by razor-sharp acidity. In keeping with its name, this vivid white strikes to the very heart of what makes a Chardonnay truly great."

Best of the Best Chardonnay
Brett Anderson
Robb Report, June 2014