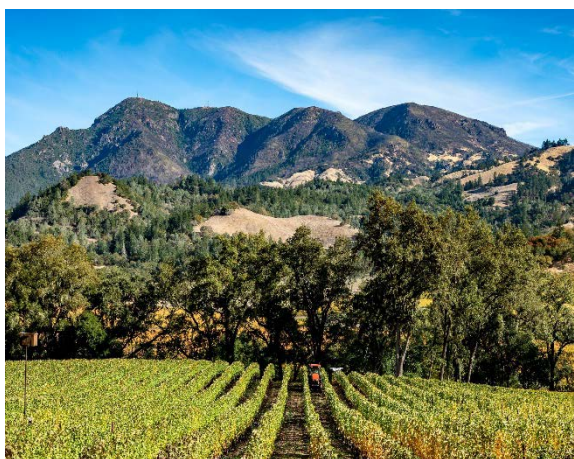




‘MON CHEVALIER’ KNIGHTS VALLEY CABERNET SAUVIGNON

*“Mon Chevalier may be the **finest wine I have ever tasted from Knight’s Valley...** Brilliant winemaking and meticulous attention to detail in the vineyard and winery have resulted in a **prodigious effort.**”*

Robert M. Parker, Jr. The Wine Advocate, December 2010



‘Mon Chevalier’ frames a beautiful view of Mount St. Helena

Located on the foothills of Knights Valley, 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.’

Winemaker Notes: Dark red with a hue of purple. Intense and complex bouquet of red, black and blueberries intermixed with notes of minerals (graphite, wet river rocks) licorice, fresh blond tobacco and a hint of lavender. Full-bodied, the palate is reminiscent of the nose, with a richly tannic yet round frame and a great intensity. The hillside tannins and classical aromatic complexity create a harmonious ensemble leading to a very long finish. Built to age for decades, this collectible wine opens up after a few years of cellaring.

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| Proprietary name | ‘Mon Chevalier’ |
| Name meaning | My Knight |
| | Named after our son, Paul Morlet |
| Varietal composition | Cabernet Sauvignon (86%) Cabernet Franc (8%) Merlot (3%) Malbec (2%) Petit Verdot (1%) |
| Type of wine | Vineyard designated |
| Appellation | Knights Valley |
| Vineyard singularity | 500-600 feet elevation Morlet Family ‘Mon Chevalier’ Vineyard Rhyolitic, loam & volcanic ash |
| Farming | Full-time, year-round Morlet Farming team |
| Typical harvest date | End of October |
| Picking | Manual, small lugs, refrigerated truck |
| Sorting | Cluster by cluster and berry per berry |
| Fermentation | Through native yeast Punch downs in tanks & puncheons |
| Upbringing | 16 months French Oak from selected artisan Coopers |
| Bottling | Unfined, unfiltered |
| Cellaring time | Decades |
| Serving | Room temperature; Decanting recommended |

