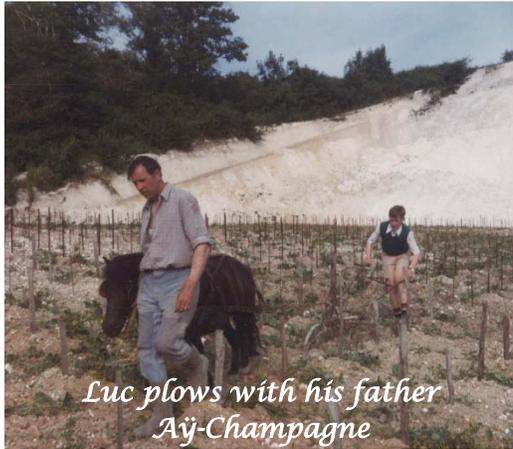


# LUC MORLET

## *Biographical Notes*



*Luc plows with his father  
Aj-Champagne*

Wine has always been a way of life for Luc Morlet. Born in Epernay, France to a fifth-generation winegrower family, Luc grew up working on his family's Pinot Noir and Chardonnay domaine in Champagne.

A Masters graduate of Oenology from Université des Sciences de Reims, Luc also holds a Viticulture degree from Ecole Viticole de Champagne, as well as an MBA in Wine Business from the Burgundy School of Business. His professional viticultural and winemaking experience began with a variety of internships, including Maison Chanson Père et Fils in Beaune and the Institut National de la Recherche Agronomique in Bordeaux.

Luc was selected by the Lurton family as Château Dauzac's *régisseur* for the 1994 harvest, working under legendary wine consultant Jacques Boissenot. He then relocated to the Napa Valley to join Jodie, his California sweetheart. After five harvests crafting wines at Newton Vineyard alongside international consultant Michel Rolland, Luc was hired in 2001 as the winemaker for Peter Michael Winery.

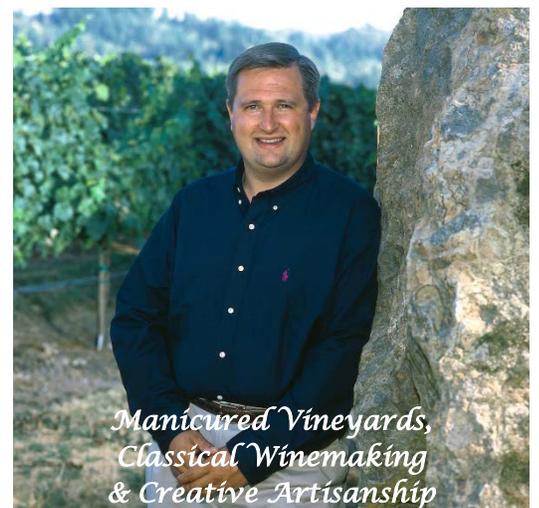
As part of his continuous effort to achieve the highest quality of wines, Luc designed and developed, in the summer of 2003 and in collaboration with manufacturing company P&L Specialties, a unique premium-sorting device (named 'LE TRIEUR'™), currently under US Patent protection.

In 2006, as Luc transitioned to a consulting role at Peter Michael Winery (which he maintains to this day), he and Jodie founded Morlet Family Vineyards. Luc and Jodie Morlet handcraft *vins de terroir* and unique *cuvées* from the Napa Valley and Sonoma Coast. They are committed to making the best wines possible and to remaining family owned and managed. The historic winery is located just north of the town of St. Helena. Their 'Cœur de Vallée' vineyard is situated in the renowned Oakville appellation and their 'Mon Chevalier' vineyard overlooks Mount Saint Helena in Knights Valley. In addition to the estate vines, Luc also manages the farming under long-term, per-acre contracts on vineyards located in the Russian River Valley, Bennett Valley, Alexander Valley and Fort Ross-Seaview.

Meticulously farmed vineyards and low-intervention winemaking techniques produce powerful, yet refined wines. By taking old-world principles and adapting them to California, the Morlet style embodies wines which are harmonious in their intensity, richness, complexity and refinement. The Morlet wines clearly display personality, seamless character and graceful aging capability.

With over 30 vintages under his belt, and with his own zest for innovation, the wines of Morlet Family Vineyards reflect Luc's continuous pursuit of the ultimate quality through the expression of *terroir* and the craft of *l'art d'assemblage*.

Luc and his wife Jodie live in the charming town of St. Helena. He enjoys French literature, cooking and gardening.



*Manicured Vineyards,  
Classical Winemaking  
& Creative Artisanhip*