



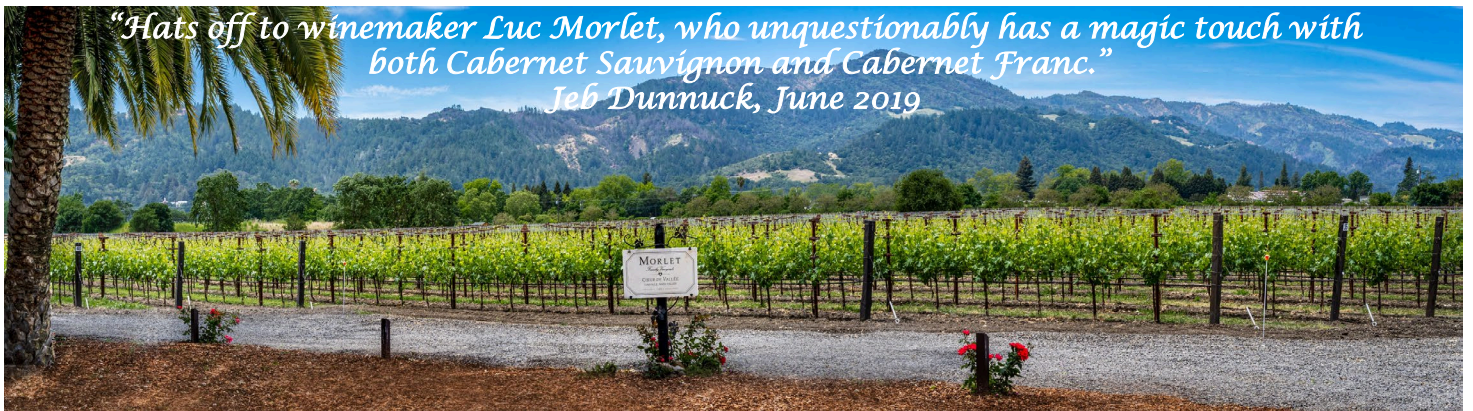
MANICURED VINEYARDS, CLASSICAL WINEMAKING
& CREATIVE ARTISANSHIP

2019


'CŒUR DE VALLÉE'

OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON

The 'Cœur de Vallée' vineyard is situated in the world-renowned Oakville appellation, in the *heart* of the Napa Valley. The To Kalon Creek meanders through the spectacular property, which is planted to Cabernet Sauvignon and Cabernet Franc. The beautiful view of Mount Saint John is a reminder of the alluvial fan that provided the well-draining soil, comprised of 40 to 60% of gravel. It is the confluence of the amazing pedigree of surrounding properties and the alluvial material originating from the Mayacamas Range that makes this vineyard so special. Handcrafted using classical winemaking techniques, this wine is named after its vineyard namesake. It is 'Heart of the Valley' or 'Cœur de Vallée.'



"Hats off to winemaker Luc Morlet, who unquestionably has a magic touch with both Cabernet Sauvignon and Cabernet Franc."
Jeb Dunnuck, June 2019

 **Winemaker Notes:** "The exceptional 2019 'Cœur de Vallée' Cabernet Sauvignon is rich, creamy and full of finesse. The wine displays a striking softness of the tannins and an intense and remarkably complex bouquet of pot-pourri composed of red berries, Bing cherry and rose petals intermixed with earthy notes such as Foin de Crau. This is an amazing, multi-dimensional wine!" - Luc Morlet, May 2020

Name and meaning	'Cœur de Vallée' - Heart of the Valley
Varietal composition	Cabernet Sauvignon (94%) Cabernet Franc (6%)
Type of wine	Vineyard designated
Appellation	Oakville, Napa Valley
Vineyard singularity	Morlet Family 'Cœur de Vallée' Vineyard Bale soils, loamy topsoil on loamy & clay-loamy subsoils, consisting of 40-60% gravel
Farming	Full-time, year-round Morlet Farming team
Vintage notes	Excellent berry set required severe thinning, warm & steady ripening season
Harvest dates	October 3 - 15, 2019
Picking	Night pick, manual, small lugs, refrigerated truck
Sorting	Cluster-by-cluster and berry-per-berry
Fermentation	Through native yeast Punch downs in stainless steel tanks & Darnajou French oak puncheons
Upbringing	16 months in French oak barrels from selected artisan Coopers
Bottling	Unfined, unfiltered
Cellaring time	Decades
Serving	61-64°F (16-18°C); Decanting recommended

