



MANICURED VINEYARDS, CLASSICAL WINEMAKING
& CREATIVE ARTISANSHIP

2021

'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.'



Winemaker Notes: "The stunning 2021 'Cœur de Vallée' displays a dark vibrant purple hue with intense aromatics of cassis, dark chocolate, black olive and fruits confits intermixed with a complex bouquet of violets, wild sage, and notes of Foin de Crau and blond tobacco leaf. Rich and concentrated, yet elegant and refined, this outstanding wine possesses a magnificent texture with an incredible sense of depth. The silky and lush tannins bring striking tenderness, culminating in a seamless and driven wine." - Luc Morlet, June 2024

Name and meaning	'Cœur de Vallée' - Heart of the Valley
Varietal composition	Cabernet Sauvignon (95%) Cabernet Franc (5%)
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	Drought conditions provided excellent intensity, color, concentration, structure and freshness
Harvest dates	September 25-26; October 1, 5, & 12, 2021
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	Ideal cellaring 6-7 years after harvest date; Arc of aging 30+ years
Serving	61-64°F (16-18°C); Decanting recommended

