



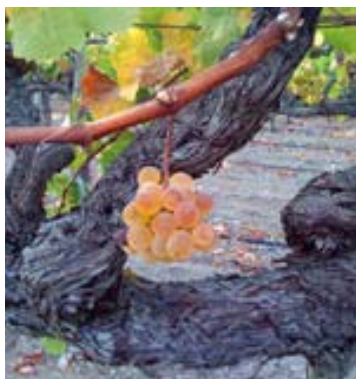
MORLET

Family Vineyards

‘BILLET DOUX’ ALEXANDER VALLEY LATE HARVEST WHITE WINE

*“I can’t think of any other domestic dessert wine, one of trockenbeerenauslese level residual sugar in my memory that has displayed this level of **intensity, purity and extraction**. It shows tons of rich, fresh apricot and peach, a dollop of espresso bean with a riveting, precise acid profile, and a silky, viscous texture.”*

Doug Wilder Purely Domestic Wine Report, October 2011



Growing in the gravelly soil of an ancient riverbed in the beautiful Alexander Valley, the old vines benefit from hot afternoons and cool, foggy mornings, favorable for the development of Botrytis (Noble Rot). Extremely small yields in the Sémillon, Sauvignon Blanc and Muscat vineyards lead to the immensely concentrated fruit. Just as one receives a note from one’s sweetheart, we present this wine as a precious ‘Billet Doux’ or ‘Love Note.’

Winemaker Notes:

A nose of dried meat, lemon curd, sea salt, apricot, white peach, pineapple with a note of toasted vanilla, blossoms and pine resin. The flavors are richly textured orange, apricot and verbena with fresh acidity. Finishes with crème brûlée and integrated acidity. Gorgeous.

Old Sémillon vines on gravelly soil, naturally occurring Botrytis and an extremely small yield lead to rare and concentrated fruit.

Proprietary name	‘Billet Doux’
Name meaning	Love Note
Varietal composition	Sémillon (65%) Sauvignon Blanc (31%) Muscat à Petits Grains (4%)
Type of wine	Late harvest white wine
Appellation	Alexander Valley
Vineyard singularity	25-60 year old vines Loamy and gravelly soils from an ancient river bed One cluster per shoot ‘de rigueur’
Typical harvest date	November
Picking	Manual, small lugs, refrigerated truck
Sorting	Cluster by cluster
Fermentation	In barrel through native yeast
Upbringing	16 months French Oak from selected artisan Coopers
Bottling	Unfined, filtered to prevent Malolactic
Cellaring time	Decades
Serving	Chilled and decanted

