



'EN FAMILLE' FORT ROSS - SEAVIEW PINOT NOIR

*The En Famille "shows wonderful ripeness and richness, with oodles of kirsch, spice and some background forest floor and earth. It is a **full-bodied beauty** to drink over the next 10-15 years."*

Robert M. Parker, Jr. The Wine Advocate, December 2015



The 'En Famille' is naturally fermented in 600 liter Darnajou puncheons before being aged for fourteen months in French oak.

For generations, our family has been growing the Pinot Noir grape in France. Each harvest, we celebrate this time-honored commitment while our children stomp a small vat of Pinot Noir from California's Sonoma Coast. Handcrafted using classical Burgundian winemaking techniques, this special wine is dedicated to our grandparents, parents and relatives from both countries. As with any family celebration or casual gathering, this wine is to be appreciated 'En Famille.'

Winemaker Notes:

Intense raspberry, wild strawberry, forest floor and earthy notes (graphite), very rich and complex with a leathery lingering finish. Will age gracefully for over a decade.

Proprietary name	'En Famille'
Name meaning	With the family Five generations of Morlets working with Pinot Noir
Varietal composition	Pinot Noir
Type of wine	Vineyard designated
Appellation	Fort Ross-Seaview, Sonoma Coast
Vineyard singularity	On the second ridge from the Pacific Ocean 1100-1300 feet elevation - south-eastern exposure Goldridge sedimentary soil
Typical harvest date	October
Picking	Manual, small lugs, refrigerated truck
Sorting	Cluster by cluster and berry per berry
Fermentation	Through native yeast Punch downs in Darnajou puncheons
Upbringing	14 months French oak from selected artisan coopers
Bottling	Unfined, unfiltered
Cellaring time	10+ years
Serving	Slightly below room temperature No decanting

