



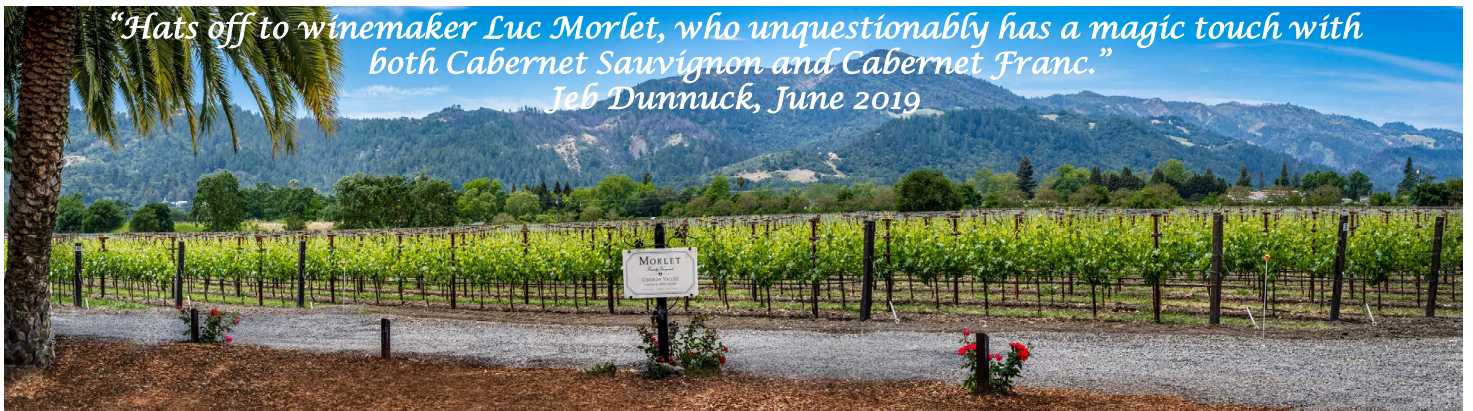
MANICURED VINEYARDS, CLASSICAL WINEMAKING
& CREATIVE ARTISANSHIP


2020

'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:** "Boasting an intense and complex bouquet of crushed strawberry, cassis, blackberry, black cherry, fig leaf, mocha and tobacco leaf, the 2020 'Cœur de Vallée' is rich and concentrated, with a superb entry of red and black fruits, dark bittersweet chocolate, Kahlúa liqueur, dried lavender, potpourri and cedar cigar box. With round tannins and a creamy texture, this is a magnificent wine!" Luc Morlet

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	Drought-induced smaller berries; a hot and dry ripening season led to concentration and creaminess
Harvest dates	September 12 – 17, 2020
Picking	Night pick, manual, small lugs, refrigerated truck
Sorting	Cluster-by-cluster and berry-per-berry
Fermentation	Through native yeast Punchdowns 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

