



MORLET

Family Vineyards



2020

‘CŒUR DE VALLÉE’

OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON



T MANICURED VINEYARDS, CLASSICAL WINEMAKING
& CREATIVE ARTISANSHIP

The ‘Cœur de Vallée’ vineyard is situated in the world-renowned Oakville appellation, 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 vines benefit from an alluvial fan that provided the well-draining Bale soil, comprised of 40 to 60% of gravel. It is the confluence of the amazing pedigree of surrounding properties, the warm yet temperate climate, 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.’



A HEDONISTIC VINTAGE

The 2020 growing season began with a dry winter causing the vines to produce a smaller-than-average crop. Rain at the end of March led to shattering, while a mild spring induced bud break. Bloom occurred under fair conditions creating a good berry set. Due to the lack of

winter rains, Luc chose to significantly remove fruit from the vines. Aromatics and riper flavors matured ahead of sugar development, allowing for a much earlier harvest than in previous years.

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 an energetic texture, this is a magnificent wine!” - *Luc Morlet*



- ◆ **Varietal Composition** Cabernet Sauvignon (94%) Cabernet Franc (6%)
- ◆ **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** Sustainable and organic; full-time, year-round Morlet Farming team
- ◆ **Vintage Notes** Excellent berry set required severe thinning; warm & steady ripening season
- ◆ **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; Punch downs in small stainless steel tanks & Darnajou French oak puncheons
- ◆ **Upbringing** 16 months in French oak barrels from selected artisan Coopers
- ◆ **Bottling** Unfined, unfiltered
- ◆ **Alcohol** 15.7%
- ◆ **Cellaring** Decades
- ◆ **Serving** 61-64°F (16-18°C); Decanting recommended