



'PASSIONNÉMENT' OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON

Passionnément "possesses terrific concentration, full-bodied power and a stunning, multidimensional mouthfeel and finish. This exceptional wine should drink well for 30+ years."
Robert M. Parker, Jr. The Wine Advocate, December 2010



This special wine is dedicated to my wife, Jodie Morlet. As the French say, "Je t'aime, un peu, beaucoup, Passionnément."

Crafted with the passionate, uncompromised & ongoing pursuit of quality, this judicious blend draws on only the finest barrels featuring the close interaction of beautiful vineyards located on the Oakville bench of Napa Valley and our manicured vineyards on the foothills of Knights Valley and St. Helena. As the French say, "Je t'aime, un peu, beaucoup, passionnément!" (I love you, a little, a lot, passionately!) Handcrafted by using classical winemaking techniques, this special wine is dedicated to my wife, Jodie Morlet. It is 'Passionately' or 'Passionnément.'

Winemaker Notes: Dark purple. Intense and complex bouquet of red, black and blueberries intermixed with notes of Crème de Cassis, plum, cedar and a hint of cigar box. Full-bodied, the palate is reminiscent of the nose, with a creamy texture and a great intensity. The luscious tannins, the intense aromatic complexity and its opulence create a flamboyant yet harmonious ensemble, leading to a very long, complex and smooth finish. This 'ne plus ultra' will age gracefully for decades.

Proprietary name	'Passionnément'
Name meaning	Passionately Named after Luc's wife, Jodie Morlet
Varietal composition	Cabernet Sauvignon
Type of wine	Cuvée selection
Appellation	Oakville, Napa Valley
Vineyard singularity	Oakville Bench, Knights Valley, St. Helena
Typical harvest date	September-October
Picking	Manual, small lugs, refrigerated truck
Sorting	Cluster by cluster and berry per berry
Fermentation	Through native yeast Punch downs in tanks & puncheons
Upbringing	16 months French Oak from selected artisan Coopers
Bottling	Unfined, unfiltered
Cellaring time	Decades
Serving	Room temperature Decanting recommended

