



La Joie 1998

PHILOSOPHY

VÉRITÉ WAS INSPIRED BY THE IDEAL OF MARRYING THE CLASSIC APPROACH OF THE FRENCH *vigneron* WITH THE EXQUISITE POTENTIAL OF NORTHERN CALIFORNIA FRUIT. PIERRE SEILLAN BRINGS MORE THAN 30 YEARS OF EXPERIENCE AND INTIMATE KNOWLEDGE OF VINEYARDS AND WINEGROWING TO THE PROCESS OF HAND-SELECTING INDIVIDUAL VINEYARD BLOCKS ACROSS KEY GROWING REGIONS.

THESE BLOCKS, OR *micro-crus* AS PIERRE REFERS TO THEM, WERE SELECTED BASED ON DIVERSE CRITERIA OF SOIL, CLIMATE AND ASPECTS SPECIFICALLY FOR THEIR POTENTIAL TO EXPRESS A STRONG SENSE OF TERROIR. IN THE WINERY, PIERRE COAXES FROM EACH LOT THE PUREST EXPRESSION OF THOSE SITE-SPECIFIC ATTRIBUTES. FINALLY, IN THE BLENDING PROCESS, HE BALANCES THE CHARACTERISTICS OF EACH *micro-cru* TO PRODUCE FINISHED WINES THAT RETAIN THEIR OVERALL SENSE OF TERROIR, BUT ARE MORE BALANCED AND ELEGANT THAN ANY OF THE INDIVIDUAL COMPONENTS MIGHT BE ON THEIR OWN.

TASTING NOTES

THERE IS SUPERB FRUIT HERE, AND WHAT SOME TERM “GRIP” OR STRUCTURE. THE CONCENTRATION THAT THE WORD IMPLIES SUGGESTS WEIGHT, BUT IT IS FLAVOR, NOT HEAVINESS THAT IS PREDOMINANT. THE PURE CABERNET SAUVIGNON FRUIT IS EXQUISITE NOW, BUT EXPECT IT TO BECOME EVEN MORE VELVETY OVER THE NEXT DECADE.

COMPOSITION

70% CABERNET SAUVIGNON
30% MERLOT

VINEYARD SOURCES

Estate Vineyard	Alexander Mountain Estate	Bennett Mountain	Kellogg	Ahmann
Appellation	Alexander Valley	Bennett Valley	Knights Valley	Carneros
Slope	Southwest Facing	Northwest Facing	Southwest Facing	Southwest Facing
Soil Type	Rocky Volcanic	Sandy Loam	Gravelly Volcanic	Clay
Elevation <i>Feet Above Sea Level</i>	800-900 Feet	550-620 Feet	500-960 Feet	100-200 Feet
Average Yield	2 tons/acre	2 tons/acre	2 tons/acre	2 tons/acre
Age of Vines	10 years of age	15 years of age	20 years of age	10 years of age

APPELLATIONS

90% SONOMA
10% NAPA

SPECIFICS

ALCOHOL: 14.1%
pH: 3.61
T.A.: 0.58 G/100 ML
PRODUCTION: 1,859 CASES