

La Joie

Рні**L**оѕорну

VÉRITÉ LA JOIE WAS INSPIRED BY THE IDEAL OF MARRYING THE CLASSIC APPROACH OF THE FRENCH *vigneron* to the exquisite potential of Sonoma County fruit. Pierre Seillan brings 35 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 *crus* as Pierre refers to them, were selected based on diverse criteria of slope, soil, climate, elevation, age of vines and aspect 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 *cru* to produce finished wines that retain their overall sense of terroir, but are more balanced and elegant than any of the individual component *crus* might be on their own.

Tasting Notes

There's superb fruit here, and what some term "grip" or structure. In our context, this implies weight and flavor and not heaviness or overpowering density. The purity of the fruit of Vérité La Joie is hard to resist now, but it will become even more velvety, without losing its dark fruit, during the next decade.

Composition

59% Cabernet Sauvignon 41% Merlot

VINEYARD SOURCES

| Estate Vineyard | Alexander Mountain Estate | Bennett Mountain | Kellogg | Stagecoach |
|-----------------------------------|------------------------------|------------------|------------------|-----------------|
| Appellation | Alexander Valley | Sonoma Valley | Knights Valley | Atlas Peak |
| Slope | Southwest Facing | Northwest Facing | Southwest Facing | North Facing |
| Soil Type | Rocky Volcanic | Sandy Loam | Gravely Volcanic | Alluvial Gravel |
| Elevation Feet Above Sea Level | 800-900 Feet | 550-620 Feet | 500-960 Feet | 250 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 |

Specifics

ALCOHOL: 13.7% PH: 3.64

T.A.: 0.58 G/100 ML

