



La Joie 2000

PHILOSOPHY

LA JOIE, FRENCH FOR “Joy” WAS INSPIRED BY THE IDEAL OF MARRYING THE CLASSIC APPROACH OF THE FRENCH *vigneron* WITH THE EXQUISITE POTENTIAL OF SONOMA COUNTY FRUIT. PIERRE SEILLAN BRINGS OVER 35 YEARS OF EXPERIENCE AND INTIMATE KNOWLEDGE OF VINEYARDS AND WINEGROWING TO THE PROCESS OF HAND-SELECTING INDIVIDUAL VINEYARD BLOCKS TO PRODUCE WINES OF UNPRECEDENTED COMPLEXITY AND EXPRESSION.

THESE BLOCKS, OR *micro-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 *micro-cru* THE PUREST ESSENCE OF THOSE SITE-SPECIFIC FLAVORS. 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

CLEARLY SUPERB FRUIT AND WHAT SOME TERM AS “GRIP” OR STRUCTURE. IN OUR CONTEXT, THIS IMPLIES WEIGHT AND FLAVOR AND NOT HEAVINESS OR OVERPOWERING DENSITY. THE PURITY OF THE FRUIT OF LA JOIE IS EXCEPTIONAL NOW, BUT IT WILL BECOME EVEN MORE VELVETY, WITHOUT LOSING ITS DARK FRUIT, OVER THE NEXT DECADE.

COMPOSITION

72% CABERNET SAUVIGNON
19% MERLOT
9% CABERNET FRANC

VINEYARD SOURCES

Estate Vineyard	Alexander Mountain Estate	Bennett Mountain	Kellogg
Appellation	Alexander Valley	Sonoma Valley	Knights Valley
Slope	Northwest Facing	Northwest Facing	Southwest Facing
Soil Type	Rocky Volcanic	Sandy Loam	Gravelly Volcanic
Elevation	800-900 Feet	550-620 Feet	500-960 Feet
Average Yield	2 tons/ acre	2 tons/ acre	2 tons/ acre
Age of Vines	10 years of age	15 years of age	20 years of age

SPECIFICS

ALCOHOL: 14.2%
pH: 3.52
T.A.: 0.57 G/100 ML