



# VÉRITÉ

## La Joie 2001

SIMPLY PUT, BUT PROFOUND IN ITS INTENT, VÉRITÉ IS DEDICATED TO PRODUCING LUXURIOUS WINES OF STYLE AND SUBSTANCE ALONG A TRADITIONAL BORDELAISE MODEL.

FRENCH FOR ‘*truth*,’ VÉRITÉ VINIFIES RED BORDEAUX VARIETALS FROM MICRO-CRUS—SPECIFIC SITES WITHIN SONOMA COUNTY’S FINEST MOUNTAIN VINEYARDS THAT ARE OFTEN COMPOSED OF ONLY A SINGLE ROW OF VINES. VÉRITÉ WINES REPRESENT A CAREFULLY CONSIDERED CONVERGENCE OF GRAPE VARIETIES, CLIMATE, SOIL EXPOSITION AND WINEMAKING TECHNIQUE. VIGNERON PIERRE SEILLAN REFERS TO THAT CONJUNCTION AS *droit du sol* OR ‘RIGHT OF THE SOIL’.

THE 2001 VINTAGE MARKS PIERRE SEILLAN’S FOURTH VINTAGE OF LA JOIE AND REPRESENTS HIS CONTINUED DEDICATION TO CRAFT WINES WITHOUT COMPROMISE. A BLEND COMPRISED PRIMARILY OF CABERNET SAUVIGNON, LA JOIE’S EXPRESSES THE RICHNESS AND DEPTH OF A PAUILLAC-STYLE WINE. THIS WINE BEGINS WITH A BLACKBERRY COLOR AND A SLIGHTLY SPICY NOSE THAT POSSESSES A NOTE OF SMOKE. ALTHOUGH LA JOIE’S VELVET TEXTURE IS SOFT, IT IS POWERFUL CABERNET SAUVIGNON FRUIT WHICH DEFINES THIS WINE. INTENSE BLACK FRUIT FLAVOR IS COMPLEMENTED BY HINTS OF ESPRESSO AND GRILLED HERBS. MERLOT ADDS A VIBRANT RED BERRY CHARACTER THAT ENHANCES THE FULL-BODIED PROFILE OF THIS WINE. SOFT HINTS OF VANILLA ARE PRESENT IN THE IMPRESSIVE FINISH.

LA JOIE’S CABERNET SAUVIGNON FRUIT IS SOURCED FROM CAREFULLY SELECTED MICRO-CRUS ON MOUNTAIN VINEYARDS LOCATED IN ALEXANDER VALLEY AND KNIGHTS VALLEY. THE MERLOT IN THIS BLEND IS SOURCED PRIMARILY FROM MICRO-CRUS FOUND ON STEEP ALEXANDER VALLEY VINEYARDS. ALTHOUGH ONLY TEN PERCENT OF THE TOTAL WINE BLEND, CABERNET FRANC SOURCED FROM ALEXANDER VALLEY PROVIDES SUBSTANCE AND STRUCTURE.

### SPECIFICS

71% CABERNET SAUVIGNON

19 % MERLOT

10% CABERNET FRANC

14.2% ALCOHOL    0.55 TA    3.65 pH

16 MONTHS BARREL AGING IN 100% NEW FRENCH OAK