



La Joie 2002

VINTAGE

The 2002 harvest began September 9th and concluded on the 23rd. It started in Knights Valley with Merlot, and finished with Cabernet Franc from the Alexander Mountain Estate. This vintage was a bit drier than average, with a mild spring and a warmer summer. The wines retain great acidity. Overall an excellent vintage.

TASTING NOTES

The color on this wine is magnificent; a dark ruby with the purple core of a much younger wine. The fine-textured tannin lends a velvety mouthfeel to the wine, while lively acidity maintains lift and freshness. In the glass, blackberry and blueberry compote, kirsch, dried lilac, worn leather, forest floor, sweet tobacco and ground clove mingle to create layers of evolving flavor. In the decanter this wine continues to change—savory notes and developing fruit character beautifully mingling.

– November 2017

VINEYARD SOURCES

APPELLATION	Alexander Valley	Bennett Valley	Chalk Hill	Knights Valley
SOIL TYPES	Rocky Volcanic	Clay, Basalt Volcanic Ash	Volcanic Ash	Gravelly Volcanic
ELEVATION	1,800 feet	600 feet	800-900 feet	900 feet
VINEYARD PLANTED	1990	1999	1995	1997
VARIETIES	Merlot Cabernet Franc Cabernet Sauvignon	Merlot	Cabernet Franc Merlot Malbec	Cabernet Sauvignon Merlot

SPECIFICS

100% SONOMA COUNTY

64.2% CABERNET SAUVIGNON

28.5% MERLOT

7.0% CABERNET FRANC

0.3% MALBEC

14.2% ALCOHOL, 0.60 TA, 3.51 PH

AGED 16 MONTHS IN 100% FRENCH OAK WITH MAJORITY NEW OAK

ACCLAIM

98 Points – ROBERT M. PARKER JR., *The Wine Advocate*, June 2011