



VÉRITÉ

La Joie
2003

VINTAGE

The 2003 harvest started September 17th with Merlot from Chalk Hill and finished on October 12th. The growing season was again dry, but warmer than 2002. Winter and spring temperatures were mild, with above average winter rainfall from November to January. A relatively dry February and March followed, with light rainfall in April and May. Flowering occurred after the rains stopped, which allowed for good berry set. In September, a heat wave helped finalize ripening, with cool nights keeping acidity fresh. This is a favorable vintage.

TASTING NOTES

The 2003 La Joie remains remarkably youthful. The opacity of the wine masks its age, showing dark and opaque in the glass. The tannin is noticeably present; muscular, ripe and mouth-coating. On the palate there is ample fruit compote of blackberry, black cherry and plum, complemented by notes of clove, vanilla and cocoa, with some savory hints of earth, leather, and cigar box beginning to emerge. This intense structure bodes well for continued aging of over fifteen years.

– 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 Petit Verdot	Cabernet Sauvignon Merlot

SPECIFICS

100% SONOMA COUNTY

72% CABERNET SAUVIGNON

19% MERLOT

5% CABERNET FRANC

4% PETIT VERDOT

14.2% ALCOHOL, 0.60 TA, 3.51 pH

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

ACCLAIM

95+ Points - ROBERT M. PARKER JR., *The Wine Advocate*, June 2013