



La Joie 2004

VINTAGE

The 2004 harvest kicked off on August 31st with Merlot from Alexander Mountain Estate, wrapping up on September 17th. A moderately rainy winter gave way to a warm, dry spring, creating an early budbreak. The warm temperatures initiated early bloom with good berry set. A warm and dry summer allowed for even ripening, with a few hot days at the beginning of August leading to an early harvest. A top vintage.

TASTING NOTES

The 2004 La Joie abounds with savory complexity. The purple center fades to a translucent garnet. Plush and silky tannin is buttressed by fresh and vibrant acidity. The palate shows baked black cherry, blueberry and blackcurrant; iron, sunbaked gravel, rhubarb, dried herbs, black olive and a hint of mint. Best after thirty minutes in the decanter, and continues to evolve for another hour. The softer tannin character makes this wine approachable now, but can continue to age another fifteen years.

– November 2017

VINEYARD SOURCES

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

SPECIFICS

100% SONOMA COUNTY

65.65% CABERNET SAUVIGNON

19.65% MERLOT

9.8% CABERNET FRANC

4.9% PETIT VERDOT

14.3% ALCOHOL, 0.57 TA, 3.71 PH

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

ACCLAIM

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