



VÉRITÉ

La Joie
2006

PHILOSOPHY

French for “truth,” the wines of Vérité result from a confluence of old world experience and new world fruit. Each is an amalgam of distinct components harvested from small vineyard blocks (micro-crus), resulting in a carefully considered convergence of grape varieties, climate, soil exposition and winemaking technique. Vigneron Pierre Seillan refers to this conjunction as *droit du sol*, “right of the soil.”

TASTING NOTES

This wine begins with an intense deep red color. The nose is very fruity, composed of a mix of red and black fruits. In the mouth this wine is very well balanced with notes of black currants, black cherries and red currants paired with an integrated soft oak component. The bouquet and the palate of this wine will continue to evolve and age for years to come.

VINEYARD SOURCES

Appellation	Alexander Valley	Knights Valley	Dry Creek	Chalk Hill
Estate Vineyards	Alexander Mountain Cougar Ridge	Kellogg	Jones	Vérité Vale Franz Creek
Soil Types	Rocky Volcanic	Gravelly Volcanic	Sandy Gravel	Volcanic Ash
Elevation	1800-2400 feet	960 feet	700 feet	800 feet
Average Yield	2 tons/acre	2 tons/acre	2.5 tons/acre	2 tons/acre
Average Age of Vines	25 years	20 years	20 years	15 years
Varieties	Cabernet Sauvignon, Merlot, Cabernet Franc	Cabernet Sauvignon, Merlot	Cabernet Franc	Cabernet Franc, Malbec, Petit Verdot

SPECIFICS

100% SONOMA COUNTY

64% CABERNET SAUVIGNON

13% MERLOT

12% CABERNET FRANC

8% PETIT VERDOT

3% MALBEC

14.7% ALCOHOL, 0.58 TA, 3.74 PH

18 MONTHS BARREL AGING IN 100% NEW FRENCH OAK

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