



VÉRITÉ

La Joie
2008

VINTAGE

Great wines are often created in difficult years. The 2008 is no exception: at times it was hot, at times it was cool and at times it was humid. These three conflicting elements have resulted in great wines with balanced acidity, fruit, body and alcohol. Harvest took place September 4th through September 25th.

– Pierre Seillan, *Vigneron*

TASTING NOTES

Ruby red shades reveal a perfect blend of Cabernet Sauvignon, Merlot and Cabernet Franc. A symphony of cassis, black raspberry and black cherry with a hint of red fruit moves across the palate; aromas of mint, sage, tobacco box and graphite are elevated in La Joie's signature granitic minerality. This is a sophisticated wine with an elegant bouquet and powerful, grippy tannins that ends in a long, silky finish.

– February 2018

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

71% CABERNET SAUVIGNON

15% MERLOT

7% CABERNET FRANC

4% PETIT VERDOT

3% MALBEC

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