



La Joie® 2011

PHILOSOPHY

The wines of Vérité, French for “truth,” are the result of a combination of old world experience and new world fruit. Each wine is a distinct blend of unique components harvested from small vineyard blocks, culminating in a meticulously formed union of grape varieties, climate, soil expression, and winemaking technique. Vigneron Pierre Seillan refers to this methodology as *droit du sol*, “right of the soil.”

TASTING NOTES

On the nose, sweet red and black fruits abound, with red and black plum, very ripe red currant, and tart black cherry. Balancing the fruit are elements of pencil lead, pen ink, powdered mushroom, fresh cut herbs, and menthol, all framed with oak elements of powdered cocoa, toast, clove and nutmeg. A subtle, earthy component of freshly turned topsoil underscores the finish. The mouth-watering vintage will make La Joie a fine compliment to the table, either now, or decades from now.

VINEYARD SOURCES

APPELLATION	Alexander Valley	Chalk Hill	Knights Valley
SOIL TYPES	Rocky Volcanic	Volcanic Ash	Gravelly Volcanic
ELEVATION	1,800-2,400 feet	800 feet	960 feet
AVERAGE AGE OF VINES	25 years	15 years	20 years
VARIETIES	Cabernet Sauvignon Merlot Cabernet Franc	Petit Verdot Cabernet Franc Merlot	Cabernet Sauvignon

SPECIFICS

100% SONOMA COUNTY

74% CABERNET SAUVIGNON

10% CABERNET FRANC

7% MERLOT

6% PETIT VERDOT

3% MALBEC

13.8% ALCOHOL, 0.55 TA, 3.65 pH

AGED 15 MONTHS IN 100% NEW FRENCH OAK

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