



VÉRITÉ

La Joie
2012

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 complement to the table, either now, or for many years to come.

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

76% CABERNET SAUVIGNON

12% MERLOT

8% CABERNET FRANC

4% PETIT VERDOT

14.5% ALCOHOL, 0.55 TA, 3.84 PH

AGED 15 MONTHS IN 100% NEW FRENCH OAK

ACCLAIM

100 Points - “The 2012 La Joie...blew me away. A profound effort, with 55% of it coming from hillsides in Alexander Valley, 31% from Knights Valley and the balance from Chalk Hill, the wine shows great minerality, oodles of crème de cassis fruit, incense, licorice, crushed rock, and a provocative full-throttle mouthfeel. A wine of great intensity, purity and equilibrium, this definitely begs for 4-7 years of bottle aging and should drink well for at least 30+ years.”

ROBERT M. PARKER JR., *The Wine Advocate*, October 2015