



VÉRITÉ

La Joie
2014

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

The structure and integrity of Cabernet Sauvignon is on full display in this remarkably layered wine. Cassis, tobacco box, and truffle unite in a powerful testament to the varietal. Born in the gravelly, volcanic soils of sonoma county, the voice of terroir will echo from the bottle for decades to come.

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
AVERAGE AGE OF VINES	25 years	11 years	15 years	20 years
VARIETIES	Merlot Cabernet Franc Cabernet Sauvignon	Merlot	Cabernet Franc Merlot Petit Verdot	Cabernet Sauvignon Merlot

SPECIFICS

100% SONOMA COUNTY

77% CABERNET SAUVIGNON

13% MERLOT

7% CABERNET FRANC

3% PETIT VERDOT

13.8% ALCOHOL, 0.59 TA, 3.70 PH

AGED 15 MONTHS IN 100% FRENCH OAK WITH MAJORITY NEW OAK

ACCLAIM

97+ Points - ROBERT M. PARKER JR., *The Wine Advocate*, October 2016