



La Joie 2015

VINTAGE

The winter of 2014-2015 was another mild and dry one, which included only two weekend rainstorms. Budbreak came in mid-March and the vines began to bloom early—at the end of April. A cool April and May with some rainy spells meant that bloom did not finish until June. A warm and dry June led to a July veraison kickoff. Vigneron Pierre Seillan recalls that of his 49 vintages, 2015 was the first to begin picking in August—August 31 to be precise. Harvest lasted 12 days and finished on September 12. Although yields were low, the quality of the grapes in this vintage was outstanding.

TASTING NOTES

An enveloping, structured wine, La Joie pours a vibrant purple core graduating to a deep outer rim. Mint, sage and lavender aromas fill out an earth-driven bouquet. Ripe fruit—black currant and cherries, damson plum—fulfill the promise of new world wines, while a brooding finish and grippy, well-integrated tannins pay homage to the old world. The Vérité signature—the message of the soil—is here captured in undertones of granite, iron and limestone. A blend of Cabernet Sauvignon, Cabernet Franc and Merlot, developed individually by micro-cru in our Sonoma County vineyards, the wine will mature gracefully for many years to come.

– August 2017

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

75% CABERNET SAUVIGNON

14% MERLOT

7% CABERNET FRANC

4% PETIT VERDOT

13.9% ALCOHOL, 0.58 TA, 3.70 pH

AGED 17 MONTHS IN 100% FRENCH OAK WITH MAJORITY NEW OAK

ACCLAIM

99 Points - LISA PERROTTI-BROWN, ROBERT PARKER *The Wine Advocate*, February 2018