



VÉRITÉ

La Muse 2001

SIMPLY PUT, BUT PROFOUND IN ITS INTENT, VÉRITÉ IS DEDICATED TO PRODUCING LUXURIOUS WINES OF STYLE AND SUBSTANCE ALONG A TRADITIONAL BORDELAISE MODEL.

FRENCH FOR ‘*truth*,’ VÉRITÉ VINIFIES RED BORDEAUX VARIETALS FROM MICRO-CRUS—SPECIFIC SITES WITHIN SONOMA COUNTY’S FINEST MOUNTAIN VINEYARDS THAT ARE OFTEN COMPOSED OF ONLY A SINGLE ROW OF VINES. VÉRITÉ WINES REPRESENT A CAREFULLY CONSIDERED CONVERGENCE OF GRAPE VARIETIES, CLIMATE, SOIL EXPOSITION AND WINEMAKING TECHNIQUE. VIGNERON PIERRE SEILLAN REFERS TO THAT CONJUNCTION AS *droit du sol* OR ‘RIGHT OF THE SOIL’.

THE 2001 VINTAGE MARKS PIERRE’S FOURTH VINTAGE OF LA MUSE AND REPRESENTS HIS CONTINUED DEDICATION TO CRAFT WINES WITHOUT COMPROMISE. A BLEND COMPRISED PRIMARILY OF MERLOT, LA MUSE DEMONSTRATES THE ELEGANCE AND FINESSE OF A POMEROL STYLE WINE. THIS WINE BEGINS WITH A DEEP PURPLE COLOR, FOLLOWED BY A BLACKBERRY NOSE THAT IS ENHANCED BY A HINT OF CHOCOLATE AND POLISHED WOOD. THE FULL, SOFT MOUTH IS DISTINCTLY ELEGANT AS EACH LAYER HAS UNIQUE FLAVOR AND TEXTURE. RED BERRY FLAVOR PREVAILS, INCLUDING RASPBERRY AND NOTES OF HUCKLEBERRY. CABERNET FRANC PROVIDES STRUCTURE, AND COUPLED WITH WELL-INTEGRATED TANNINS, RESULTS IN A LONG, GRACEFUL FINISH.

LA MUSE’S MERLOT FRUIT IS SOURCED PRIMARILY FROM MICRO-CRUS LOCATED ON ALEXANDER MOUNTAIN IN ALEXANDER VALLEY. A SMALL PERCENTAGE OF MERLOT IS ALSO SOURCED FROM MICRO-CRUS IN KNIGHTS VALLEY AND SONOMA COUNTY’S NEWEST APPELLATION—BENNETT VALLEY. THE CABERNET FRANC IN THIS BLEND IS ALSO GROWN ON SMALL LOTS FOUND ON STEEP MOUNTAIN SLOPES IN THE ALEXANDER VALLEY.

SPECIFICS

87% MERLOT

12% CABERNET FRANC

1% MALBEC

14.1% ALCOHOL 0.56 TA 3.63 pH

16 MONTHS BARREL AGING IN 100% NEW FRENCH OAK