



La Muse 2002

VINTAGE

The 2002 harvest began September 9th and concluded on the 23rd. It started in Knights Valley with Merlot, and finished with Cabernet Franc from the Alexander Mountain Estate. This vintage was a bit drier than average, with a mild spring and a warmer summer. The wines retain great acidity. Overall an excellent vintage.

TASTING NOTES

The 2002 La Muse is a marvel of complex fruit and savory notes harmoniously intermingling. The color is a dark ruby with just a touch of garnet around the rim. The wine possesses incredibly fresh acidity, with a moderate level of silky, fine-textured tannin. Intense notes of raspberry coulis, pomegranate, Bing cherry, redcurrant, leather, dried porcini, forest floor, sweet tobacco leaf, truffle, and a touch of black olive tapenade combine for a beautifully complex wine. Tasted directly from the bottle prior to decanting, the 2002 La Muse is quite savory, with the fruit emerging and fleshing out around the forty-five-minute mark in the decanter. The delicacy and tannin structure of this wine will allow ten to twenty years of aging.

– November 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	Cabernet Sauvignon Merlot

SPECIFICS

100% SONOMA COUNTY

92.5% MERLOT

7.2% CABERNET FRANC

0.3% MALBEC

14.1% ALCOHOL, 0.60 TA, 3.47 PH

AGED 16 MONTHS IN 100% FRENCH OAK WITH MAJORITY NEW OAK

ACCLAIM

99 Points – ROBERT M. PARKER JR., *The Wine Advocate*, June 2011