



La Muse 2003

VINTAGE

The 2003 harvest started September 17th with Merlot from Chalk Hill and finished on October 12th. The growing season was again dry, but warmer than 2002. Winter and spring temperatures were mild, with above average winter rainfall from November to January. A relatively dry February and March followed, with light rainfall in April and May. Flowering occurred after the rains stopped, which allowed for good berry set. In September, a heat wave helped finalize ripening, with cool nights keeping acidity fresh. This is a favorable vintage.

TASTING NOTES

The 2003 La Muse belies its age, still showing quite dark and youthful. The acidity is a touch less than the 2002, a product of this warmer vintage. The tannins remain firm and intense, yet ripe and fleshy, and are in harmony with the richness of this vintage. The nose is vibrant, with a presence of fresh mixed red and black fruit. Black cherry, dried herbs, cocoa nibs, rhubarb and violets abound in the glass. At first taste, the wine is aromatically open and lush with the fruit emerging and deepening over thirty to fifty minutes. This intense structure bodes well for continued aging of fifteen plus years.

– 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

84% MERLOT
10% CABERNET FRANC
5% CABERNET SAUVIGNON
1% MALBEC

14.2% ALCOHOL, 0.60 TA, 3.47 PH
AGED 16 MONTHS IN 100% FRENCH OAK WITH MAJORITY NEW OAK

ACCLAIM

95 Points – ROBERT M. PARKER JR., *The Wine Advocate*, June 2013