



## La Muse 2004

### VINTAGE

The 2004 harvest kicked off on August 31st with Merlot from Alexander Mountain Estate, wrapping up on September 17th. A moderately rainy winter gave way to a warm, dry spring, creating an early budbreak. The warm temperatures initiated early bloom with good berry set. A warm and dry summer allowed for even ripening, with a few hot days at the beginning of August leading to an early harvest. A top vintage.

### TASTING NOTES

The 2004 La Muse is elegant and subtle. An opaque purple core transitions to a garnet edge. Fresh acidity provides lift while the soft tannin contributes to a velvety mouthfeel. Initially reticent on the nose, the wine blossoms aromatically after about fifteen minutes in the decanter. The wine boasts red plum, Bing cherry, rhubarb, dried herbs, resinous underbrush and a touch of black tea, all surrounding a core of stony minerality.

– 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

85.55% MERLOT  
7.7% CABERNET FRANC  
4.1% CABERNET SAUVIGNON  
2.65% MALBEC

14.3% ALCOHOL, 0.59 TA, 3.64 PH  
AGED 16 MONTHS IN 100% FRENCH OAK WITH MAJORITY NEW OAK

### ACCLAIM

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