



VÉRITÉ

La Muse  
2008

VINTAGE

Great wines are often created in difficult years. The 2008 is no exception: at times it was hot, at times it was cool and at times it was humid. These three conflicting elements have resulted in great wines with balanced acidity, fruit, body and alcohol. Harvest took place September 4th through September 25th.

– Pierre Seillan, Vigneron

TASTING NOTES

A deeply hued magenta core and a bouquet of spices, violet, lilac and clove. Blueberries, black plums and the bright expression of red fruit – wild strawberries, fresh raspberries – unfold in harmony with sophisticated herbal tones and an expansive, velvety mouth-feel. Couched in the elegance of custom-sourced, fully-traceable oak and our signature toasting profiles, the wine offers refined tannins and a lasting finish that will age beautifully for decades to come.

– February 2018.

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

90% MERLOT  
7% CABERNET FRANC  
3% MALBEC

14.5% ALCOHOL, 0.60 TA, 3.67 PH  
AGED 16 MONTHS IN 100% FRENCH OAK WITH MAJORITY NEW OAK

ACCLAIM

100 Points - ROBERT M. PARKER JR., *The Wine Advocate*, June 2011