



LA JOIE
SONOMA COUNTY
VINTAGE 1998

Vérité La Joie was inspired by the finest wines from the Pauillac region of Bordeaux. La Joie is derived from a layered concentration of Cabernet Sauvignon vines grown along the steep hillsides and volcanic benches of the Mayacamas Mountains. Vigneron Pierre Seillan tends to a mosaic of more than fifty micro-crus to produce the complex signature of La Joie.

TASTING NOTES

The wine is a deep ruby red, moving to a glowing garnet rim. The bouquet leaps from the glass with explosive notes of just-picked wild strawberries, dried rose petals, worn leather, game, and forest floor. Layers of tobacco, holiday spices, pine tree, and cocoa round out this remarkably vibrant library wine. As these taut, precise flavors unfold across the palate, the terroir of Sonoma's top vineyard plots, grown and harvested by micro-cru, is expressed in gritty notes of iron, volcanic rock, and granite. A strong tannic grip dominates the mouthfeel at first, before relenting its grip to an elegant, lingering finish.
Tasting Date: February 2018

BARREL AGING: Aged 16 months in French oak with majority new oak

VARIETAL BREAKDOWN: 70% Cabernet Sauvignon, 30% Merlot

APPELLATIONS: Alexander Valley, Chalk Hill, Knights Valley

ALCOHOL: 14.1%

ACCLAIM

94 Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, May 2011

90+ Points - Stephen Tanzer, *Vinous*, May 2001

VIGNERON NOTES

The 1998 vintage, my first vintage of Vérité, was a challenging year. The influence of El Niño from the Pacific Ocean made for a very cold, rainy and wet season. We received almost twice the average amount of rainfall from late October to early June, which pushed bud break into early April and thus made for a challenging flowering. However, it was a great vintage to showcase how pruning, careful vineyard operations and sensitivity to the needs of each micro-cru can create a beautiful wine – even in a challenging year. Harvest took place October 10 through October 26.

– Pierre Seillan, Vigneron