



LA JOIE  
SONOMA COUNTY  
VINTAGE 1999

*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

Age has only served to highlight the superb fruit and profound structure of 1999 La Joie. Embodying balance between power and elegance, this wine has intensity of flavor without heaviness, and is rich without being overpowering. The nose and palate show complex and classic notes of black currant, red currant, black plum, old cedar, maduro tobacco, subtle evergreen, and sud bois, with a dusting of baking spices and subtle toast. The finish is marked with velvety tannins, balancing the richness and sweetness of fruit.

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

**VARIETAL BREAKDOWN:** 59% Cabernet Sauvignon, 41% Merlot

**APPELLATIONS:** Alexander Valley, Bennett Valley, Knights Valley, Atlas Peak (Napa County)

**ALCOHOL:** 13.7%

ACCLAIM

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

92 Points - Stephen Tanzer, *Vinous*, May 2019

VIGNERON NOTES

The second vintage of Vérité was subject to a very cold winter and then rain throughout the spring followed by scattered showers into early May. Due to the rains budbreak started late: towards the end of April. The cool weather persisted during summer and into August, which caused a long bloom, even ripening, thick skins, and good structure and acidity in the fruit. August brought three weeks of a sunny Indian summer, which helped give the last final push of ripening before harvest. Harvest took place September 29 through October 9.

– Pierre Seillan, Vigneron