



LA JOIE  
SONOMA COUNTY  
VINTAGE 2000

*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

Reflecting the strictest selection from our vineyards, 2000 La Joie is a testament to meticulous viticulture and great winemaking. Age has rendered a vibrant core of ruby-garnet color, ringed by a very thin & mature amber meniscus that hints at complexity to come. The nose is effusive with dried cherry, dried red & black currant, old leather, dried leaves, black olives and black tea, all of which come together on the palate with sweetness and finesse. Driven by refreshing acidity, the finish is very long.

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

VARIETAL BREAKDOWN: 72% Cabernet Sauvignon, 19% Merlot, 9% Cabernet Franc

APPELLATIONS: Alexander Valley, Bennett Valley, Knights Valley

ALCOHOL: 14.2%

ACCLAIM

93-96 Points - Stephen Tanzer, *International Wine Cellar*, May 2011

90+ Points - Stephen Tanzer, *Vinous*, May 2003

VIGNERON NOTES

An average winter and dry spring made for an early budbreak in March. Late spring and summer weather patterns shifted between periods of cool weather with light rains, and scattered streaks of hot weather. The periods of cool weather led to a long bloom while the heat waves that followed helped kick-start even grape development. Overall, the weather was unusual and inconsistent throughout the growing season. Harvest took place between September 6 and October 6, 2000.

– Pierre Seillan, Vigneron