



LA JOIE  
SONOMA COUNTY  
VINTAGE 2001

*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

A blend comprised primarily of Cabernet Sauvignon, La Joie's expresses the richness and depth of a Pauillac-style wine. This wine begins with a blackberry color and a slightly spicy nose that possesses a note of smoke. Although La Joie's velvety texture is soft, it is powerful Cabernet Sauvignon fruit which defines this wine. Intense black fruit flavor is complemented by hints of espresso and grilled herbs. Merlot adds a vibrant red berry character that enhances the full-bodied profile of this wine. Soft hints of vanilla are present in the impressive finish.

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

**VARIETAL BREAKDOWN:** 71% Cabernet Sauvignon, 19% Merlot, 10% Cabernet Franc

**APPELLATIONS:** Alexander Valley, Knights Valley

**ALCOHOL:** 14.2%

ACCLAIM

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

93 Points - Stephen Tanzer, *Vinous*, May 2004

VIGNERON NOTES

The lack of spring rain in March and April caused an early budbreak in March and was followed by a very cold and somewhat frosty April. But then the beautiful weather in May and June made for a perfect bloom with small berries. Throughout the summer months and into September we had mild and consistent weather, which provided a very rich, even ripening of the grapes with beautiful fruit and velvety soft tannins. Harvest took place between August 30 and September 14, 2001.

– Pierre Seillan, Vigneron