



LA JOIE  
SONOMA COUNTY  
VINTAGE 2002

*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 color on this wine is magnificent; a dark ruby with the purple core of a much younger wine. The fine-textured tannin lends a velvety mouthfeel to the wine, while lively acidity maintains lift and freshness. In the glass, blackberry and blueberry compote, kirsch, dried lilac, worn leather, forest floor, sweet tobacco and ground clove mingle to create layers of evolving flavor. In the decanter this wine continues to change—savory notes and developing fruit character beautifully mingling. *Tasting Date: November 2017*

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

**VARIETAL BREAKDOWN:** 64% Cabernet Sauvignon, 28% Merlot, 7% Cabernet Franc, 1% Malbec

**APPELLATIONS:** Alexander Valley, Chalk Hill, Bennett Valley, Knights Valley

**ALCOHOL:** 14.2%

ACCLAIM

98 Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, June 2012

94 Points - Stephen Tanzer, *Vinous*, May 2005

VIGNERON NOTES

Harvest kicked off in Knights Valley with the Merlot and finished with Cabernet Franc from Alexander Mountain Estate. This season was a bit drier than average; the spring was mild, and the summer was warmer than in 2001 but with the influence of the Pacific Ocean which brings cool nights. The 2002s are drinking beautifully and will continue to evolve beautifully. Harvest took place between September 9 and September 23, 2002.

– Pierre Seillan, Vigneron