



LA JOIE  
SONOMA COUNTY  
VINTAGE 2003

*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 2003 La Joie remains remarkably youthful. The opacity of the wine masks its age, showing dark and opaque in the glass. The tannin is noticeably present; muscular, ripe and mouth-coating. On the palate there is ample fruit compote of blackberry, black cherry and plum, complemented by notes of clove, vanilla and cocoa, with some savory hints of earth, leather, and cigar box beginning to emerge. This intense structure bodes well for continued aging of over fifteen years. *Tasting Date: November 2017*

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

VARIETAL BREAKDOWN: 72% Cabernet Sauvignon, 19% Merlot, 5% Cabernet Franc, 4% Petit Verdot

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

ALCOHOL: 14.2%

ACCLAIM

95+ Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, June 2013

94+ Points - Stephen Tanzer, *Vinous*, May 2006

VIGNERON NOTES

The 2003 growing season was a dry, warm and challenging one. Winter and spring temperatures were mild. Heavy rainfall in November, December and January was followed by a relatively dry February and March. Then heavy rainfall again in April and May led to flowering and set a good crop. A short September heat wave helped finalize the ripening and was balanced by the moderating effect of the cool Pacific nights. Harvest took place between September 17 and October 12, 2003.

– Pierre Seillan, Vigneron