



LA JOIE
SONOMA COUNTY
VINTAGE 2004

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 2004 La Joie abounds with savory complexity. The purple center fades to a translucent garnet. Plush and silky tannin is buttressed by fresh and vibrant acidity. The palate shows baked black cherry, blueberry and blackcurrant; iron, sunbaked gravel, rhubarb, dried herbs, black olive and a hint of mint. Best after thirty minutes in the decanter and continues to evolve for another hour. The softer tannin character makes this wine approachable now but can continue to age another fifteen years.
Tasting Date: November 2017

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

VARIETAL BREAKDOWN: 65% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc, 5% Petit Verdot

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

ALCOHOL: 14.3%

ACCLAIM

99 Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, April 2014

96+ Points - Stephen Tanzer, *Vinous*, June 2015

VIGNERON NOTES

A moderately rainy winter gave way to a warm, dry spring at the beginning of March and an early start to budbreak. The warm temperatures pushed an early bloom with good berry set. A warm, dry summer allowed even ripening and a few hot days at the beginning of August meant an early start to harvest. Harvest took place August 31 to September 17, 2004.

– Pierre Seillan, Vigneron