



LA JOIE
SONOMA COUNTY
VINTAGE 2005

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

Lushly textured, this wine defines both the beauty and the power of the Cabernet Sauvignon. The 2005 La Joie is a dark to opaque ruby color. The nose is aromatic, spicy and persistent which enhances the subtle, elegant oak. For the first time, La Joie is composed of the five Bordeaux varieties, which will allow this wine to age for years to come.

BARREL AGING: Aged 18 months in 100% new French oak

VARIETAL BREAKDOWN: 67% Cabernet Sauvignon, 12% Merlot, 12% Cabernet Franc,
7% Petit Verdot, 2% Malbec

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

ALCOHOL: 14.7%

ACCLAIM

100 Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, June 2015

100 Points - Jeb Dunnuck, *JebDunnuck.com*, June 2019

95+ Points - Stephen Tanzer, *Vinous*, May 2016

94 Points - James Suckling, *JamesSuckling.com*, November 2018

VIGNERON NOTES

The 2005 vintage was a beautiful year across all three estates—California, Italy, France—something I have never seen before in my career. The cool weather started with rains in the spring and early summer, which helped to nourish the vines. Spring rains lasted into June, making for a long bloom yielding a near-perfect crop set. Summer and fall were comfortable and consistent, allowing even ripening. Harvest took place September 22 – October 6, 2005.

– Pierre Seillan, Vigneron