



LA JOIE
SONOMA COUNTY
VINTAGE 2006

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

This wine begins with an intense deep red color. The nose is very fruity, composed of a mix of red and black fruits. In the mouth this wine is very well balanced with notes of black currants, black cherries and red currants paired with an integrated soft oak component. The bouquet and the palate of this wine will continue to evolve and age for years to come.

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

VARIETAL BREAKDOWN: 64% Cabernet Sauvignon, 13% Merlot, 12% Cabernet Franc,
8% Petit Verdot, 3% Malbec

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

ALCOHOL: 14.7%

ACCLAIM

98 Points - Steve Heimoff, *Wine Enthusiast*, May 2011

96 Points - Stephen Tanzer, *Vinous*, May 2009

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

VIGNERON NOTES

The 2006 vintage was another challenging yet promising one. Cool and wet spring weather then warm summer heat was followed by more moisture in July. Cool weather in mid-August meant slower, even ripening. Harvest began later than usual, and we got dark grape clusters and a dark color in the juice. A difficult vintage, but the wine is showing beautifully. Harvest took place September 18 – October 14, 2006.

– Pierre Seillan, Vigneron