



LA JOIE
SONOMA COUNTY
VINTAGE 2007

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

An intense color in the glass, aromas of red and black fruits from a big, powerful wine that is lush and balanced with round tannins. The bouquet and the palate will continue to develop over the next 5-10 years.

BARREL AGING: Aged 16 months in 100% new French oak

VARIETAL BREAKDOWN: 68% Cabernet Sauvignon, 15% Merlot, 8% Cabernet Franc,
5% Petit Verdot, 4% Malbec

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

ALCOHOL: 14.4%

ACCLAIM

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

96 Points - Steve Heimoff, *Wine Enthusiast*, July 2012

93+ Points - Stephen Tanzer, *Vinous*, May 2017

VIGNERON NOTES

A lovely season for all of California, 2007 began with a mild winter with below normal rainfall and was followed by a dry spring. These conditions led to an early budbreak. Very consistent temperatures and weather throughout the growing season resulted in a fruit set of perfect, even grape clusters. Furthermore, berries were smaller this year, which means a greater skin to juice ratio and thus a big concentration of flavors. Harvest took place September 4 – September 27, 2007.

– Pierre Seillan, Vigneron