

LA JOIE Sonoma county Vintage 2008

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 billsides 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

Ruby red shades reveal a perfect blend of Cabernet Sauvignon, Merlot and Cabernet Franc. A symphony of cassis, black raspberry and black cherry with a hint of red fruit moves across the palate; aromas of mint, sage, tobacco box and graphite are elevated in La Joie's signature granitic minerality. This is a sophisticated wine with an elegant bouquet and powerful, grippy tannins that ends in a long, silky finish. *Tasting Date: February 2018*

BARREL AGING: Aged 16 months in 100% French oak, majority new oak VARIETAL BREAKDOWN: 71% Cabernet Sauvignon, 15% Merlot, 7% Cabernet Franc, 4% Petit Verdot, 3% Malbec APPELLATIONS: Alexander Valley, Chalk Hill, Bennett Valley, Knights Valley ALCOHOL: 14.3%

ACCLAIM

99 Points - Robert Park, Jr., *Robert Parker Wine Advocate*, May 2011 94+ Points - Stephen Tanzer, *Vinous*, May 2012 94 Points - Steve Heimoff, *Wine Enthusiast*, July 2012

VIGNERON NOTES

Great wines are often created in difficult years. The 2008 is no exception: at times it was hot, at times it was cool and at times it was humid. These three conflicting elements have resulted in great wines with balanced acidity, fruit, body and alcohol. Harvest took place September 4– September 25, 2008.

– Pierre Seillan, Vigneron