



LA JOIE
SONOMA COUNTY
VINTAGE 2010

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

A beautiful wine with intense color and a red crown along the edges, the 2010 La Joie reveals a silky, soft, and voluptuously fruity nose with a touch of discreet oak and fine spices. It opens with an opulent palate of red and black fruits, spices, and licorice before giving way to an impressively long finish. This is a wine with very fine tannins, a wine of balance between fruit and minerality. While it can be enjoyed young, this wine will be able to age for at least 20 years.

BARREL AGING: Aged 17 months in 100% new French oak

VARIETAL BREAKDOWN: 75% Cabernet Sauvignon, 14% Merlot, 6% Petit Verdot, 5% Cabernet Franc

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

ALCOHOL: 13.5%

ACCLAIM

93 Points - Stephen Tanzer, *Vinous*, May 2020

92+ Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, December 2013

VIGNERON NOTES

The 2010 vintage was a long season for ripening after a beautiful flowering. This vintage will live for a long time — yet this racy, powerful, elegant wine can also be appreciated young. This vintage is a great example of what Sonoma can do with a diversity of soils and a grandiose climate. Harvest took place between September 25 and October 16, 2010.

– Pierre Seillan, Vigneron