



LA JOIE
SONOMA COUNTY
VINTAGE 2011

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

On the nose, sweet red and black fruits abound, with red and black plum, very ripe red currant, and tart black cherry. Balancing the fruit are elements of pencil lead, pen ink, powdered mushroom, fresh cut herbs, and menthol, all framed with oak elements of powdered cocoa, toast, clove and nutmeg. A subtle, earthy component of freshly turned topsoil underscores the finish. The mouth-watering vintage will make La Joie a fine compliment to the table, either now, or decades from now.

BARREL AGING: Aged 15 months in 100% new French oak

VARIETAL BREAKDOWN: 74% Cabernet Sauvignon, 10% Cabernet Franc
7% Merlot, 6% Petit Verdot, 3% Malbec

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

ALCOHOL: 13.8%

ACCLAIM

93 Points - Antonio Galloni, *Vinous*, January 2015

90 Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, December 2014

VIGNERON NOTES

This year started out as another great vintage; cool nights, sunny days and low humidity. The 2011 season had late spring rains and flowering, followed by a not-too-hot summer. It was a long growing season, which produced lower alcohols and very balanced fruit with good acidity and great expression of micro-cru distinction. We began picking September 26 with Merlot from Chalk Hill and finished October 19 with Cabernet Sauvignon from Alexander Mountain Estate. Our new Pellenc optical sorting system helps remove imperfect berries and ensure that only the best grapes go into our tanks. This heightened selectivity made 2011 another spectacular vintage for Vérité.

– Pierre Seillan, Vigneron