



La Joie 2016

VINTAGE

The 2016 growing season proved, once again, the importance of pruning. By adapting our pruning techniques to each micro-cru, after several years of drought, we worked in concert with Mother Nature to produce grapes that would result in elegant, age-worthy wines. While we experienced some heat spikes in July, the temperatures during the summer growing season were moderate with some cooler days in late August. This provided the ideal conditions for slower ripening, resulting in less sugar accumulation and producing good acidity in the grapes. The harvest took place within a two-week period across all four appellations, beginning September 6th in Chalk Hill and ending on September 21st in Alexander Valley. We are very pleased with the 2016 vintage as its sophistication and finesse shine through.

TASTING NOTES

Bold aromas of redcurrants, red plums, and bright pomegranate combine with fresh mint, sage, and dried cloves. On the palate, dried blackcurrants and warm raspberry compote flavors show this wine's Sonoma provenance. Savory notes are abundant and bright, with undertones of fresh pine needles, rhubarb, fresh bay leaf, and an earthy element of wet gravel. The muscular structure is marked by supple, refined tannins, strong acidity, and an elegant finish.

– *May 2019*

VINEYARD SOURCES

APPELLATION	Alexander Valley	Bennett Valley	Chalk Hill	Knights Valley
SOIL TYPES	Rocky Volcanic	Clay, Basalt Volcanic Ash	Volcanic Ash	Gravelly Volcanic
ELEVATION	1,800 feet	600 feet	800-900 feet	900 feet
VINEYARD PLANTED	1990	1999	1995	1997
VARIETIES	Merlot Cabernet Franc Cabernet Sauvignon	Merlot	Cabernet Franc Merlot Malbec Petit Verdot	Cabernet Sauvignon Merlot

SPECIFICS

100% SONOMA COUNTY

84% CABERNET SAUVIGNON

11% MERLOT

5% PETIT VERDOT

14% ALCOHOL, 0.56 TA, 3.76 pH

AGED 17 MONTHS IN 100% FRENCH OAK WITH MAJORITY NEW OAK

ACCLAIM

98 Points - LISA PERROTTI-BROWN, *Robert Parker Wine Advocate*, October 2018

97 Points - JAMES SUCKLING, *JamesSuckling.com*, February 2019