



LA MUSE
SONOMA COUNTY
VINTAGE 1998

Merlot-dominant La Muse delivers incredible depth and texture using the finest grape sources from the top micro-crus of eastern Sonoma County. La Muse was first produced in 1998 and was inspired by the finest wines of Pomerol. Vigneron Pierre Seillan tends to a mosaic of more than fifty micro-crus to produce the complex signature of La Muse.

TASTING NOTES

The wine has a high concentration of color, with a dark, deep ruby core surrendering to a brilliant amber rim. A remarkable palette of aromas and flavors have developed with time, showing damson plum, bright strawberry, tart cherry, dried mint and roasted meat, followed by spiced undertones of cocoa powder, cardamom and vanilla bean. With air, additional aromas of old leather, dried violets and truffles show the beauty of maturity. The 1998 La Muse has structure; embodied by a well-integrated tannic mouthfeel, supporting a silky, expansive texture. This is a wine of deep complexity, and the finish is marked with earth notes of clay, volcanic rock, silt and iron, along with forest floor and, wild strawberry. *Tasting Date: March 2018*

BARREL AGING: Aged 16 months in French oak with majority new oak

VARIETAL BREAKDOWN: 90% Merlot, 10% Cabernet Sauvignon

APPELLATIONS: Alexander Valley, Chalk Hill, Knights Valley

ALCOHOL: 14.1%

ACCLAIM

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

90 Points - Stephen Tanzer, *Vinous*, May 2001

VIGNERON NOTES

The 1998 vintage, my first vintage of Vérité, was a challenging year. The influence of El Niño from the Pacific Ocean made for a very cold, rainy and wet season. We received almost twice the average amount of rainfall from late October to early June, which pushed bud break into early April and thus made for a challenging flowering. However, it was a great vintage to showcase how pruning, careful vineyard operations and sensitivity to the needs of each micro-cru can create a beautiful wine – even in a challenging year. Harvest took place October 10 through October 26.

– Pierre Seillan, Vigneron