



LA MUSE
SONOMA COUNTY
VINTAGE 1999

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

Noticeably denser and richer in appearance compared with 1998 La Muse, this wine shows an intense core of dark ruby, ringed with a mature garnet/amber rim. Red and black fruit flavors wash across the palate, accompanied with dried tobacco, subtle dried fennel, and dried bouquet garni. The mouthfeel begins with the texture of luxurious crushed velvet, and is quickly cleansed with refreshing acidity, balancing the exuberance of this wine's Sonoma fruit. The finish lingers for several minutes, as earthy flavors of mushroom and crushed granite join the chorus.

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

VARIETAL BREAKDOWN: 89% Merlot, 11% Cabernet Sauvignon

APPELLATIONS: Alexander Valley, Bennett Valley, Knights Valley, Carneros (Napa County)

ALCOHOL: 14.1%

ACCLAIM

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

93 Points - Stephen Tanzer, *Vinous*, May 2019

VIGNERON NOTES

The second vintage of Vérité was subject to a very cold winter and then rain throughout the spring followed by scattered showers into early May. Due to the rains budbreak started late: towards the end of April. The cool weather persisted during summer and into August, which caused a long bloom, even ripening, thick skins, and good structure and acidity in the fruit. August brought three weeks of a sunny Indian summer, which helped give the last final push of ripening before harvest. Harvest took place September 29 through October 9.

– Pierre Seillan, Vigneron