



LA MUSE
SONOMA COUNTY
VINTAGE 2000

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

Each expression of 2000 Vérité represents the triumph of great vineyards and great winemaking in a challenging vintage. La Muse wears a developed garnet core, surrounded by a robe of vibrant amber color, and the nose is a concert of development and complexity only age can provide. Bright smells of red cherry, and red currant rise from the glass, accompanied by sauvage black truffle, dried cedar, and sanguine notes of iron minerality. Each of these elements come together on the palate, framed by firm tannins and vibrant acidity, which provide structure and balance.

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

VARIETAL BREAKDOWN: 86% Merlot, 10% Cabernet Franc, 4% Cabernet Sauvignon

APPELLATIONS: Alexander Valley, Bennett Valley, Knights Valley

ALCOHOL: 14.1%

ACCLAIM

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

91 Points - James Laube, *Wine Spectator*, August 2004

91 Points - Stephen Tanzer, *Vinous*, May 2003

VIGNERON NOTES

An average winter and dry spring made for an early budbreak in March. Late spring and summer weather patterns shifted between periods of cool weather with light rains, and scattered streaks of hot weather. The periods of cool weather led to a long bloom while the heat waves that followed helped kick-start even grape development. Overall, the weather was unusual and inconsistent throughout the growing season. Harvest took place between September 6 and October 6, 2000.

– Pierre Seillan, Vigneron