



VÉRITÉ
LA MUSE
SONOMA COUNTY
VINTAGE 2001

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

A blend comprised primarily of Merlot, La Muse demonstrates the elegance and finesse of a Pomerol style wine. This wine begins with a deep purple color, followed by a blackberry nose that is enhanced by a hint of chocolate and polished wood. The full, soft mouth is distinctly elegant as each layer has unique flavor and texture. Red berry flavor prevails, including raspberry and notes of huckleberry. Cabernet Franc provides structure, and coupled with well-integrated tannins, results in a long, graceful finish.

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

VARIETAL BREAKDOWN: 87% Merlot, 12% Cabernet Franc, 1% Malbec

APPELLATIONS: Alexander Valley, Bennett Valley, Knights Valley

ALCOHOL: 14.1%

ACCLAIM

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

92 Points - Stephen Tanzer, *Vinous*, May 2004

VIGNERON NOTES

The lack of spring rain in March and April caused an early budbreak in March and was followed by a very cold and somewhat frosty April. But then the beautiful weather in May and June made for a perfect bloom with small berries. Throughout the summer months and into September we had mild and consistent weather, which provided a very rich, even ripening of the grapes with beautiful fruit and velvety soft tannins. Harvest took place between August 30 and September 14, 2001.

– Pierre Seillan, Vigneron