



LA MUSE
SONOMA COUNTY
VINTAGE 2003

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 2003 La Muse belies its age, still showing quite dark and youthful. The acidity is a touch less than the 2002, a product of this warmer vintage. The tannins remain firm and intense, yet ripe and fleshy, and are in harmony with the richness of this vintage. The nose is vibrant, with a presence of fresh mixed red and black fruit. Black cherry, dried herbs, cocoa nibs, rhubarb and violets abound in the glass. At first taste, the wine is aromatically open and lush with the fruit emerging and deepening over thirty to fifty minutes. This intense structure bodes well for continued aging of fifteen plus years. *Tasting Date: November 2017*

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

VARIETAL BREAKDOWN: 84% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon, 1% Malbec

APPELLATIONS: Alexander Valley, Chalk Hill, Bennett Valley, Knights Valley

ALCOHOL: 14.2%

ACCLAIM

95 Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, June 2013

93 Points - Stephen Tanzer, *Vinous*, May 2006

VIGNERON NOTES

The 2003 growing season was a dry, warm and challenging one. Winter and spring temperatures were mild. Heavy rainfall in November, December and January was followed by a relatively dry February and March. Then heavy rainfall again in April and May led to flowering and set a good crop. A short September heat wave helped finalize the ripening and was balanced by the moderating effect of the cool Pacific nights. Harvest took place between September 17 and October 12, 2003.

– Pierre Seillan, Vigneron