



LA MUSE  
SONOMA COUNTY  
VINTAGE 2004

*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 2004 La Muse is elegant and subtle. An opaque purple core transitions to a garnet edge. Fresh acidity provides lift while the soft tannin contributes to a velvety mouthfeel. Initially reticent on the nose, the wine blossoms aromatically after about fifteen minutes in the decanter. The wine boasts red plum, Bing cherry, rhubarb, dried herbs, resinous underbrush and a touch of black tea, all surrounding a core of stony minerality. *Tasting Date: November 2017*

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

VARIETAL BREAKDOWN: 85% Merlot, 8% Cabernet Franc, 4% Cabernet Sauvignon, 3% Malbec

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

ALCOHOL: 14.3%

ACCLAIM

98 Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, April 2014

95+ Points - Stephen Tanzer, *Vinous*, June 2015

VIGNERON NOTES

A moderately rainy winter gave way to a warm, dry spring at the beginning of March and an early start to budbreak. The warm temperatures pushed an early bloom with good berry set. A warm, dry summer allowed even ripening and a few hot days at the beginning of August meant an early start to harvest. Harvest took place August 31 to September 17, 2004.

– Pierre Seillan, Vigneron