



LA MUSE
SONOMA COUNTY
VINTAGE 2005

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 2005 vintage is a very dark to opaque ruby in color. On the nose, there are polished, Bordeaux-like aromas of black cherry and licorice. It is full-bodied on the palate, very focused and balanced with notes of black cherry and licorice followed by a spicy finish with long, elegant and lingering soft minerality. This wine is drinking beautifully now and will continue to age very gracefully.

BARREL AGING: Aged 18 months in 100% new French oak

VARIETAL BREAKDOWN: 88% Merlot, 10% Cabernet Franc, 2% Malbec

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

ALCOHOL: 14.5%

ACCLAIM

98 Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, June 2015

98 Points - James Suckling, *JamesSuckling.com*, November 2018

94 Points - Stephen Tanzer, *Vinous*, May 2016

VIGNERON NOTES

The 2005 vintage was a beautiful year across all three estates—California, Italy, France—something I have never seen before in my career. The cool weather started with rains in the spring and early summer, which helped to nourish the vines. Spring rains lasted into June, making for a long bloom yielding a near-perfect crop set. Summer and fall were comfortable and consistent, allowing even ripening. Harvest took place September 22 – October 6, 2005.

– Pierre Seillan, Vigneron