



LA MUSE
SONOMA COUNTY
VINTAGE 2006

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

This wine possesses a superb deep color, followed by a nose of black cherries. The initial impressions are very rich and powerful. The tannins coat the inside of your mouth with a lasting impression. The oak is well integrated and elegant from start to finish. Will drink well after 7 years of aging.

BARREL AGING: Aged 17 months in 100% new French oak

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

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

ALCOHOL: 14.1%

ACCLAIM

94 Points - Steve Heimoff, *Wine Enthusiast*, May 2011

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

93 Points - Stephen Tanzer, *Vinous*, May 2009

VIGNERON NOTES

The 2006 vintage was another challenging yet promising one. Cool and wet spring weather then warm summer heat was followed by more moisture in July. Cool weather in mid-August meant slower, even ripening. Harvest began later than usual, and we got dark grape clusters and a dark color in the juice. A difficult vintage, but the wine is showing beautifully. Harvest took place September 18 – October 14, 2006.

– Pierre Seillan, Vigneron