



VÉRITÉ
LA MUSE
SONOMA COUNTY
VINTAGE 2008

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 deeply hued magenta core and a bouquet of spices, violet, lilac and clove. Blueberries, black plums and the bright expression of red fruit – wild strawberries, fresh raspberries – unfold in harmony with sophisticated herbal tones and an expansive, velvety mouth-feel. Couched in the elegance of custom-sourced, fully-traceable oak and our signature toasting profiles, the wine offers refined tannins and a lasting finish that will age beautifully for decades to come. *Tasting Date: February 2018*

BARREL AGING: Aged 16 months in 100% French oak, majority new oak

VARIETAL BREAKDOWN: 90% Merlot, 7% Cabernet Franc, 3% Malbec

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

ALCOHOL: 14.5%

ACCLAIM

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

93+ Points - Stephen Tanzer, *Vinous*, May 2012

92 Points - Steve Heimoff, *Wine Enthusiast*, July 2012

91 Points - James Laube, *Wine Spectator*, November 2012

VIGNERON NOTES

Great wines are often created in difficult years. The 2008 is no exception: at times it was hot, at times it was cool and at times it was humid. These three conflicting elements have resulted in great wines with balanced acidity, fruit, body and alcohol. Harvest took place September 4– September 25, 2008.

– Pierre Seillan, Vigneron