



LA MUSE
SONOMA COUNTY
VINTAGE 2009

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

Discreet nose on this very young La Muse, classic for a grand Merlot, but already showing notes of black cherry, currants and plum compote. Deep, rich, intense color. On the palate, an overwhelming entry with its power and strength, with a very long finish of beautiful, strong tannins. The complexity is incredible, with notes of licorice, white pepper and black cherry.

BARREL AGING: Aged 15 months in 100% new French oak

VARIETAL BREAKDOWN: 85% Merlot, 9% Cabernet Franc, 5% Malbec, 1% Cabernet Sauvignon

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

ALCOHOL: 14.5%

ACCLAIM

96+ Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, December 2013

95 Points - Stephen Tanzer, *Vinous*, July 2019

VIGNERON NOTES

The 2009 growing season was long and dry – not quite as warm and constant as the 2007 but the right conditions were present: cool nights from the influence of the Pacific Ocean, long sunny days and low humidity. These three elements are necessary to make a grand cru with balanced acidity, fruit, body and alcohol. We started harvest on September 12 with Malbec and finished on October 2 with the last block of Cabernet Sauvignon – just before heavy rains came on October 13. Our new optical sorter ensured that only whole ripe berries went into the tanks for the cold soak and that stems, leaves and berries that were too big or too small were separated out.

– Pierre Seillan, Vigneron