

LA MUSE SONOMA COUNTY VINTAGE 2010

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 deep, rich, black cherry color in the glass opens with intriguing notes of licorice and white pepper on the nose. Red fruits and spice dance on the palate while licorice and black cherry linger, leading to a very long finish. Discreet tannins and a lively minerality indicate a wine with great aging potential. 2010 was a perfect year for Merlot which is reflected in this wine of balance and elegance.

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

VARIETAL BREAKDOWN: 85% Merlot, 13% Cabernet Franc, 2% Cabernet Sauvignon APPELLATIONS: Alexander Valley, Chalk Hill, Bennett Valley, Knights Valley ALCOHOL: 14.5%

ACCLAIM 97 Points - Stephen Tanzer, *Vinous*, May 2020 94 Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, December 2013

VIGNERON NOTES

The 2010 vintage was a long season for ripening after a beautiful flowering. This vintage will live for a long time — yet this racy, powerful, elegant wine can also be appreciated young. This vintage is a great example of what Sonoma can do with a diversity of soils and a grandiose climate. Harvest took place between September 25 and October 16, 2010.

- Pierre Seillan, Vigneron