



LA MUSE
SONOMA COUNTY
VINTAGE 2011

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 youthful wine shows complex black plum, boysenberry and blueberry flavors, with pronounced non-fruit layers of menthol, chocolate powder, fresh pine bark and toasted sage. The palate is defined by ripe powdery tannins and underscored with a zing of balancing acidity which brings the picture into full focus, taming and organizing the other elements into a cohesive whole.

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

VARIETAL BREAKDOWN: 89% Merlot, 7% Malbec, 4% Cabernet Franc

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

ALCOHOL: 14.3%

ACCLAIM

96 Points - Jeb Dunnuck, *JebDunnuck.com*, June 2019

92 Points - Antonio Galloni, *Vinous*, January 2015

91 Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, December 2014

VIGNERON NOTES

This year started out as another great vintage; cool nights, sunny days and low humidity. The 2011 season had late spring rains and flowering, followed by a not-too-hot summer. It was a long growing season, which produced lower alcohols and very balanced fruit with good acidity and great expression of micro-cru distinction. We began picking September 26 with Merlot from Chalk Hill and finished October 19 with Cabernet Sauvignon from Alexander Mountain Estate. Our new Pellenc optical sorting system helps remove imperfect berries and ensure that only the best grapes go into our tanks. This heightened selectivity made 2011 another spectacular vintage for Vérité.

– Pierre Seillan, Vigneron