



LA MUSE
SONOMA COUNTY
VINTAGE 2012

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

Beautifully brilliant ruby edges of the 2012 La Muse give way to pronounced notes of spice and ripe, black fruit aromas. A rich palate is complemented with complex flavors of almond, spice, and dried fig. The influence of the oak is very discreet, with just a hint of toasted vanilla, and the long-lasting finish is punctuated by the perfect balance of very fine tannins and acidity.

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

VARIETAL BREAKDOWN: 85% Merlot, 11% Cabernet Franc, 4% Malbec

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

ALCOHOL: 14.5%

ACCLAIM

97 Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, October 2015

19/20 Points - Pierre Vila Palleja, *La Revue de France*, April 2018

94 Points - Antonio Galloni, *Vinous*, February 2016

VIGNERON NOTES

The 2012 growing season, like the acclaimed 2001 vintage, began as another great year with dry, warm temperatures. The spring opened with beautiful, sunny, summer-like days with temperatures in the 90s and cool, foggy nights with temperatures in the 40s, leading to perfectly timed budbreak and bloom. While these unseasonably high temperatures were too warm for Merlot in many appellations, we are fortunate to have a wide variety of micro-crus across Sonoma County at our disposal, enabling us to use the best fruit from our Knights Valley, Alexander Mountain Estate, and Chalk Hill vineyards to create the complex and luxurious wines you expect from Vérité. Harvest took place between September 13 and October 5, 2012.

– Pierre Seillan, Vigneron