



LA MUSE
SONOMA COUNTY
VINTAGE 2013

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

Beautiful, deep, dark red color. Rich and spiced on the nose, with very pure aromas and hints of forest floor. On the palate, flavors of truffle, licorice, and black cherry are intimately mixed together. The texture is round and supple of very ripe fruit. It is very long and persistent on the finish, with balanced long-lasting tannins. This wine expresses an elegant, rich, and complex energy. Can age 20–30 years.

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

VARIETAL BREAKDOWN: 89% Merlot, 8% Cabernet Franc, 3% Malbec

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

ALCOHOL: 14.4%

ACCLAIM

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

98 Points - James Suckling, *JamesSuckling.com*, November 2018

97 Points - Anthony Gismondi & Treve Ring, *Anthony Gismondi On Wine*, January 2018

VIGNERON NOTES

The 2013 growing season was truly a perfect one in Sonoma County. Very little rain during the winter, along with careful pruning and work in the vineyard, was key to controlling the energy of the vines. The growing season was ideal in terms of temperature: an absence of excessive heat allowed for very even ripening. In the spring, the moisture in the soil and the temperature permitted the vines to build a beautiful canopy from budbreak to bloom. Moderate, steady sunshine and temperatures throughout the whole season and cooler nights in August helped balance the acidity and tannins. The 2013 vintage must be one of the top five vintages of Vérité. Harvest took place between September 3 and September 17, 2013.

– Pierre Seillan, Vigneron