

LA MUSE SONOMA COUNTY VINTAGE 2014

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

Driven by Merlot, this complex and texturally expansive wine offers notes of black fruit, violet, savory spice, and cocoa powder. The palate of soils resound throughout the wine, displaying exceptional balance and length.

BARREL AGING: Aged 15 months in 100% French oak, majority new oak VARIETAL BREAKDOWN: 87% Merlot, 10% Cabernet Franc, 3% Malbec APPELLATIONS: Alexander Valley, Bennett Valley, Chalk Hill, Knights Valley

ALCOHOL: 14.2%

ACCLAIM

100 Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, October 2016 97+ Points - Jeb Dunnuck, *JebDunnuck.com*, December 2017

96 Points - Antonio Galloni, Vinous, March 2017

94 Points - James Suckling, James Suckling.com, November 2018

VIGNERON NOTES

The 2014 growing season was an exceptional one in Sonoma, with a perfect early bloom matched by a beautiful veraison. It was steadfastly sunny yet not too hot, providing a perfect ripening for Merlot and Cabernet Franc, with a longer ripening of Cabernet Sauvignon yielding fruit expressions with elegant and spicy tannins. I consider Sonoma terroir one of the best in the world for Bordeaux blends; it is endowed by complex topography, diversity of soils and an exceptional climate. These elements are all elevated by the influence of the Pacific Ocean, which brings a loyal cooling wind to regulate the temperature every evening. Harvest took place between September 3 and September 20, 2014.

- Pierre Seillan, Vigneron