



LE DÉsir  
SONOMA COUNTY  
VINTAGE 2006

*Vérité Le Désir is a Cabernet Franc-based blend that exudes high-toned aromatics, an iron graphite core and a pronounced minerality. Inspired by the iconic wines of Saint-Émilion, Bordeaux, Le Désir redefines Cabernet Franc from the New World, with layers of concentrated fruit, exotic spice and a plush sueded texture. Vigneron Pierre Seillan tends to a mosaic of more than fifty micro-crus to produce the complex signature of Le Désir.*

TASTING NOTES

In the glass this wine is a very beautiful color, with a nose that is dominated by spice, most notably of pepper and nutmeg. It is very complex in the mouth with a palate of black fruits. The wine is balanced with tannins that are both soft and long with a discreet oak component. The bouquet and the palate of this wine will continue to evolve and age for years to come.

BARREL AGING: Aged 17 months in 100% new French oak

VARIETAL BREAKDOWN: 49% Cabernet Franc, 41% Merlot, 8% Cabernet Sauvignon, 2% Malbec

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

ALCOHOL: 14.2%

ACCLAIM

95 Points - Steve Heimoff, *Wine Enthusiast*, May 2011

94+ Points - Stephen Tanzer, *Vinous*, May 2009

90 Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, May 2011

VIGNERON NOTES

The 2006 vintage was another challenging yet promising one. Cool and wet spring weather then warm summer heat was followed by more moisture in July. Cool weather in mid-August meant slower, even ripening. Harvest began later than usual, and we got dark grape clusters and a dark color in the juice. A difficult vintage, but the wine is showing beautifully. Harvest took place September 18 – October 14, 2006.



– Pierre Seillan, Vigneron