



VÉRITÉ  
LA MUSE  
SONOMA COUNTY  
VINTAGE 2022

*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 is 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

2022 La Muse displays a concentrated violet-ruby hue, edged by a violet meniscus. The nose opens with aromas of ripe raspberry, grilled red plum, and preserved black cherry, complemented by crème anglaise. Subtle French oak notes emerge, reminiscent of Chinese five-spice and freshly ground coffee, interwoven with characters of freshly turned earth. Faithfully reflecting the vintage, the texture shows a firm structure which will unfold beautifully with time. Linear tannins, vibrant acidity, and balanced alcohol provide a harmonious framework, with a finish marked by bright fruit and minerality.— *Tasting Date: February 2025*

BARREL AGING

Aged 16 months in French oak, 95% new

VARIETAL BREAKDOWN

90% Merlot, 6% Cabernet Franc, 4% Malbec

APPELLATIONS

Alexander Valley, Bennett Valley, Chalk Hill, Knights Valley

ALCOHOL

14.5%

VIGNERON NOTES

Following two consecutive years of drought, late 2021 saw a return of abundant rain in our Sonoma County vineyards, raising hopes of an end to the ongoing dry spell. Nature would have different plans though, as the rains ended abruptly in early January, and did not return through the remainder of the winter. With the drought now persisting into a third year, careful measures were taken during pruning to ensure yields would be kept low in the coming season.

Ongoing drought aside, spring warmed up beautifully, delivering an even budbreak, flowering, and fruit-set. The summer months that followed brought classic Sonoma County weather, with warm days offset by cold nighttime temperatures.

By early September however, a defining weather event of the 2022 vintage began to take shape in the form of an extended and severe heat wave. To ensure a natural balance of acidity, sugar, and tannin in the fruit, our vineyard teams sprang into action, harvesting our Chalk Hill Merlot on September 5, and concluding just nine days later with the fruit from our cooler Bennett Valley micro-crus on September 14. The resulting wines are superbly balanced, with robust structure and layers of complexity. They will be very long-lived wines.

— Pierre Seillan, Vigneron

— Hélène Seillan, Assistant Winemaker