



LE DÉSIR  
SONOMA COUNTY  
VINTAGE 2022

*Vérité Le Désir is a Cabernet Franc-based blend that exudes high-toned aromatics, a profound core of structure, and lingering iron-graphite minerality. Inspired by the iconic wines of Saint-Émilion, Bordeaux, Le Désir demonstrates the exceptional quality of Cabernet Franc from the cooler micro-crus of Sonoma County. Vigneron Pierre Seillan tends to a mosaic of more than fifty micro-crus to produce the complex signature of Le Désir.*

TASTING NOTES

This youthful expression of Vérité Le Désir displays a deep purple color, surrounded by a very fine violet rim. The aromatic profile gently unfurls to reveal notes of blackberry liqueur, ripe boysenberry, fragrant lavender, fresh rosemary and bay leaf, with sweet cream. French oak élevage has imparted flavors of freshly ground clove, nutmeg, and toast. Firm tannins, bright acidity, and restrained alcohol provide structure and balance, driving to a finish laced with weathered iron minerality.. — *Tasting Date: February 2025*

BARREL AGING

Aged 16 months in French oak, 95% new

VARIETAL BREAKDOWN

80% Cabernet Franc, 9% Merlot, 6% Cabernet Sauvignon, 5% Malbec

APPELLATIONS

Alexander Valley, Bennett Valley, Chalk Hill, Knights Valley

ALCOHOL

14.4%

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