



LA JOIE
SONOMA COUNTY
VINTAGE 2017

Vérité La Joie was inspired by the finest wines from the Pauillac region of Bordeaux. La Joie is derived from a layered concentration of Cabernet Sauvignon vines grown along the steep hillsides and volcanic benches of the Mayacamas Mountains. Vigneron Pierre Seillan tends to a mosaic of more than fifty micro-crus to produce the complex signature of La Joie.

TASTING NOTES

The 2017 vintage of La Joie presents complex aromatics of damson plum, cedarwood, and black olive with nuances of tobacco and clove. The palate stays true to the nose, where these rich flavors are balanced with well-structured tannins and bright acidity. The finish is elegant with persistent flavors that last well-after each taste. A truly remarkable wine that will mature gracefully. *Tasting Date: May 2020*

BARREL AGING: Aged 17 months in French oak with majority new oak

VARIETAL BREAKDOWN: 70% Cabernet Sauvignon, 16% Cabernet Franc, 10% Merlot, 4% Petit Verdot

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

ALCOHOL: 14%

ACCLAIM

98+ Points - Lisa Perrotti-Brown, *Robert Parker Wine Advocate*, May 2020

100 Points - Jeb Dunnuck, *JebDunnuck.com*, May 2020

98 Points - James Suckling, *JamesSuckling.com*, May 2020

96 Points - Antonio Galloni, *Vinous*, April 2020

VIGNERON NOTES

2017 marked my 20th vintage crafting Vérité wines and my 50th vintage as a vigneron. In my opinion, this vintage is one of the five greatest Vérité releases to date.

The growing season began without incident – months of winter rains replenished groundwater and invigorated the vines, followed by mild spring and summer conditions. After a brief heat wave in early September, the weather cooled again allowing for ideal harvest conditions.

Picking began on September 2 and finished on October 2, one week before the disastrous Tubbs fire swept across Northern Sonoma County on October 8. Although this fire was one of the worst in California's history, both the Vérité estate and wines thankfully emerged unscathed. As such, our 2017 vintage lots were either resting in barrel or completing fermentation, avoiding any concerns of smoke taint.

– Pierre Seillan, Vigneron