



LE DÉSIR
SONOMA COUNTY
VINTAGE 2021

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

The appearance of 2021 Le Désir is defined by a dark ruby-purple center, enveloped by a violet rim. Expressing beautiful aromatics unique to Cabernet Franc, the nose is exuberant with violet blossom, fresh cut greenery, dried black tea, crushed walnut shell, and bright red and black fruits. French oak aging has graced this wine with subtle aromas of ground clove, and cinnamon bark. On the palate, the texture is very firm, but balanced by prominent fruit flavors, along with high-toned oak elements that are spicy and bright. The long finish is savory and marked by petrichor minerality. Age will imbue incredible depth and complexity. — *Tasting Date: March 2024*

BARREL AGING

Aged 16 months in French oak, 95% new

VARIETAL BREAKDOWN

87% Cabernet Franc, 10% Merlot, 3% Malbec

APPELLATIONS

Alexander Valley, Bennett Valley, Chalk Hill, Knights Valley

ALCOHOL

14.1%

ACCLAIM

95-97 Points – Erin Brooks, *Robert Parker Wine Advocate*, August 2023

97-99 Points – Audrey Frick, *JebDunnuck.com*, November 2023

VIGNERON NOTES

The 2021 Sonoma County growing season was preceded by a very chilly winter with below average rainfall, marking a second straight year of drought in Northern California.

To ensure balance between the vines and available soil nutrients in the coming vintage, our vineyard teams carefully pruned each vine throughout the cold winter months, reducing the number of clusters each would be asked to ripen. Cool temperatures persisted into early spring, pushing Budbreak a bit later than average, but by early May the weather warmed up beautifully, delivering a fine start to the growing season. The summer months brought sunny, warm weather with characteristically cool nighttime temperatures, and only a few minor heat spikes.

These conditions produced remarkable quality fruit, yielding wines of concentration and balance, with brilliant acidity and restrained alcohol levels. Harvest took place between September 2 and September 27.

– Pierre Seillan, Vigneron

– Hélène Seillan, Assistant Winemaker