

# vilafonté

## Series C 2006

### “Powerful yet elegant”

The 2006 vintage was characterized by the smallest berries experienced to date leading to extremely deep, concentrated wines. The 2006 Series C is as powerful as the 2005 regarding fruit concentration, but more refined and elegant in structure due to the higher percentage of Merlot in this blend (40%), coupled with gentler extraction techniques.

Stylistically the C is showing silky tannins and upfront fruit. It is deep and concentrated with multiple layers of dark chocolate, espresso bean, blackberry and dark cherry flavors. On the entry the structure is elegant, with a focused and concentrated mid palate that gradually builds to a long, supple, yet focused finish. Deep, dark oak flavors integrate with primary and secondary fruit flavors to deliver a harmonious, balanced wine with great aging potential.

After one year in bottle, the wine has already started to show its inherent complexity and will increasingly do so over the next 8-10 years, then likely hold for another 10 years. Series C will fit well now with intense flavored red meat and game, yet will reward hugely a cellaring period of 1-2 years.



Cabernet Sauvignon	54%
Merlot	40%
Cabernet Franc	6%
Alcohol	14.9%
Production in barrels	47
Ageing	22 Months in 95% new French oak
Yeast	most natural; some inoculated

#### Weather:

Dry, windy and warm in January. The rest of the harvest saw cool nights with some rain towards the end of harvest. A hot spell towards the end of harvest in March brought the last Cabernet blocks home.

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