

vilafonté

'Series M' 2005

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| Merlot | 52% |
| Malbec | 17% |
| Cabernet Sauvignon | 31% |
| Alcohol | 14.5% |

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| No. of barrels: | 49 French oak barrels |
| Aging: | One and one half years in French oak barrels |
| Yeast: | Approximately half natural; half inoculated |
| Weather: | Cool rainy weather leading into harvest with normal cycles of warm and cool weather during harvest. |

“Immediately Delicious”

The backbone of Merlot and Malbec, combined with the normally larger grapes of these varieties, are giving, in this vintage, a lush and accessible wine that has immediately pleased those who have tried it early after bottling.

Much of our Merlot and Malbec harvest was cool with more humidity than normal; likely contributing to the pretty fruit characters of this vintage. At the same time, the 31% Cabernet in this Series lends weight and structure and makes this a more serious, complex wine than most Merlot style wines.

Its aromatics are open and inviting: black cherry jelly....dried flowers...hints of almonds...definitely a variety rather than a simple forward fruit. M has a smooth entrance on the palate; very even weight for its whole length, and some “fruit sweetness” in its middle and finish; even some chewy milk chocolate notes.

Stylistically, it is the most concentrated Series M that Vilafonte has yet produced. The fruit intensity combined with the Cabernet structure and sense of roundness and richness promises that this will be a long aging wine.