

vilafonté

Series C 2003

Potent & Rich

The wines' aromatics are intense and deep, needing time in the glass, and some air, to surface. Black fruit...cassis, blackberry...some dark flavors...pepper, chocolate...and warm tones of oak begin to present themselves. Deep black fruit and complexity are hallmarks of this wine. Given the intensity, palate entry is surprisingly silky and elegant, building to strong weight and flavor concentration in the mid palate, big ripe and chewy tannins, sweet black fruit intensity, finishing with strength and duration of dark earthy flavors that gradually melt away. Overall, Series C is a refined and concentrated wine, with strong fruit weight and rich tannins. Tightly structured, it invites and satisfies; giving extended pleasure over time in the glass. Ageing potential? Given the balance and concentration of this wine it should develop over ten years and easily hold for another ten.

The Vintage

Dry winter, prolonged cool spell during Cabernet harvest, 3- day hot spell late Jan, 4-day hot spell early Feb, light rain March 2nd

The Blend

Cabernet Sauvignon 82% Merlot 9% Cabernet Franc 7% Malbec 2%

New French Oak 54%

Alcohol 14.5%

Production (barrels) 55