

# vilafonté

## Series C 2006

### Elegant & Powerfull

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.

### The Vintage

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. 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.

### The Blend

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

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.