

# vilafonté

## Series C 2012

### Luscious & Intriguing

Reflecting the particular nature of the 2012 vintage, Series C offers immediate lifted and early complex aromatics of spice, blueberry, black raspberry and lilac. For a young C, it is a particularly inviting wine, with a silky, sensuous entry, and soft but substantive tannins for its structure. Notes of chocolate creams add to this inviting palate, yet it has a long, firm finish of fruit, graphite and slate.

This 2012 vintage of Series C is both concentrated and friendly, characteristics that will support a gracious aging of 20 years.

### The Vintage

A cold, wet winter in 2011 laid a sound foundation for the 2012 vintage. The late October cooling trend in both day and night temperatures, delayed our normal early November flowering. Warmer conditions excellent for the grape flowers followed shortly after. December brought the much needed rains, well-spaced to the needs of the vines. January and February were drier than normal for our site and coupled with a mid-January heat spell with warm nights, worked well for the ripening. February's temperatures dropped until mid-month. A burst of warmth pushed the vintage to its final stages for a Valentine's Day start of harvest.

### The Blend

A rich blend of 52% Cabernet Sauvignon, 22% Malbec, 19% Merlot and 7% Cabernet Franc. Series C matured for 22 months in 60% new French oak barrels and a year in bottle before release.

### Cellaring Advice

Cellaring this wine for 3 years will enhance integration and flavour complexity and will reward the collector. With proper cellaring, Vilafonté Series C 2012 will develop and improve for 20 years. Decanting before serving is recommended for any wine of advanced complexity