



VÉRITÉ

Le Désir  
2003

VINTAGE

The 2003 harvest started September 17th with Merlot from Chalk Hill and finished on October 12th. The growing season was again dry, but warmer than 2002. Winter and spring temperatures were mild, with above average winter rainfall from November to January. A relatively dry February and March followed, with light rainfall in April and May. Flowering occurred after the rains stopped, which allowed for good berry set. In September, a heat wave helped finalize ripening, with cool nights keeping acidity fresh. This is a favorable vintage.

TASTING NOTES

The 2003 Le Désir is muscular and intense. An intense purple hue in the glass barely fades at the rim, in no way showing the wine's age. Powerful but supple tannin is buoyed by a streak of fresh acidity, enlivening the wine. The palate shows luscious chocolate-covered Bing cherries, black raspberry coulis, dusty earth, mint, cinnamon, clove and rose petals. After forty to fifty minutes in the decanter the wine begins to blossom aromatically, unleashing opulent fruit and baking spice. After another hour, the fruit recedes slightly, and more savory components emerge.

– November 2017

VINEYARD SOURCES

APPELLATION	Alexander Valley	Bennett Valley	Chalk Hill	Knights Valley
SOIL TYPES	Rocky Volcanic	Clay, Basalt Volcanic Ash	Volcanic Ash	Gravelly Volcanic
ELEVATION	1,800 feet	600 feet	800-900 feet	900 feet
VINEYARD PLANTED	1990	1999	1995	1997
VARIETIES	Merlot Cabernet Franc Cabernet Sauvignon	Merlot	Cabernet Franc Merlot Malbec	Cabernet Sauvignon Merlot

SPECIFICS

100% SONOMA COUNTY

44% MERLOT  
41% CABERNET FRANC  
11% CABERNET SAUVIGNON  
4% MALBEC

14.2% ALCOHOL, 0.59 TA, 3.54 pH  
AGED 16 MONTHS IN 100% FRENCH OAK WITH MAJORITY NEW OAK

ACCLAIM

99 Points - ROBERT M. PARKER JR., *The Wine Advocate*, June 2013