



LE DÉsir
SONOMA COUNTY
VINTAGE 2003

Vérité Le Désir is a Cabernet Franc-based blend that exudes high-toned aromatics, an iron graphite core and a pronounced minerality. Inspired by the iconic wines of Saint-Émilion, Bordeaux, Le Désir redefines Cabernet Franc from the New World, with layers of concentrated fruit, exotic spice and a plush sueded texture. Vigneron Pierre Seillan tends to a mosaic of more than fifty micro-crus to produce the complex signature of Le Désir.

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. *Tasting Date: November 2017*

BARREL AGING: Aged 16 months in French oak with majority new oak

VARIETAL BREAKDOWN: 44% Merlot, 41% Cabernet Franc, 11% Cabernet Sauvignon, 4% Malbec

APPELLATIONS: Alexander Valley, Chalk Hill, Bennett Valley, Knights Valley

ALCOHOL: 14.2%

ACCLAIM

99 Points - Robert Parker, Jr., *Robert Parker Wine Advocate*, June 2013

93+ Points - Stephen Tanzer, *Vinous*, May 2006

VIGNERON NOTES

The 2003 growing season was a dry, warm and challenging one. Winter and spring temperatures were mild. Heavy rainfall in November, December and January was followed by a relatively dry February and March. Then heavy rainfall again in April and May led to flowering and set a good crop. A short September heat wave helped finalize the ripening and was balanced by the moderating effect of the cool Pacific nights. Harvest took place between September 17 and October 12, 2003.

– Pierre Seillan, Vigneron