

**Wyncroft Wines****2003 Shou, Avonlea Vineyard  
(Lake Michigan Shore)**

With Wyncroft Shou, proprietors Jim and Rae Lee Lester emerge as the Lake Michigan Shore AVA *garagistes*. Shou 2003 is a blend of 79 percent Cabernet Sauvignon, 17 percent Cabernet Franc and 4 percent Merlot, aged in 50 percent new and 50 percent two-year-old medium toast French cooperage.

Dominant aromas and flavors are on the less ripe side of black cherry, black plums and black currant with a generous dollop of black olive and mineral notes. As the wine evolves in the glass, an intriguing dark

chocolate character makes its presence felt in the finish.

Tannins are round and firm offering the wine a good spine for a core of pure dark fruits, complemented by earthy notes and a subtle oak presence. If you prefer Bordeaux varietal blends that are fruit bombs, this is not your wine. If, however, you like to discover regional and site personality characteristics, this is a wine to consider.

Shou is a Chinese symbol for longevity that also implies quality. It's a perfect name for this Wyncroft wine with a limited 95-case production. It also speaks to the Lester's mantra, "We forged our path doing it our way."

Reviewed March 1, 2007 by [Eleanor & Ray Heald](#).

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**THE WINE**

**Winery:** [Wyncroft Wines](#)

**Vineyard:** Avonlea Vineyard

**Vintage:** 2003

**Wine:** Shou

**Appellation:** [Lake Michigan Shore](#)

**Grapes:** [Cabernet Sauvignon](#) (79%), [Cabernet Franc](#) (17%), [Merlot](#) (4%)

**Price:** \$45.00

**THE REVIEWER****Eleanor & Ray Heald**

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines

styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.