



VINTAGE	NAME	TASTING NOTES	DATE	SCORE
2016	Cabernet Sauvignon	This stellar, powerhouse wine is perfumed in aromas of pencil, leather and sage that season a core of mineral and crushed rock. The fruit is equally savory in currant and plum, with a dusting of dark chocolate. Enjoy now–2029. EDITOR'S CHOICE	Nov. 2019	98
2016	The Lark	Made entierly from Cabernet Sauvignon, this top tier wine offers dark, brooding flavors of coffee, toffee, sage and earth. It is robust in feel, showing up-front power and structure that's balanced by nuanced oak. This deserves more time in the cellar; enjoy 2026–2031. CELLAR SELECTION	Nov. 2019	97
2016	Solari	Entirely varietal and made from a tiny yielding section of the estate vineyard, a force of nature and mineral. A substantial nose of baked black fruit, coffee bean and chewy, grippy tannin give it a tenacity and weight that finds length enough to smoothen out the sharp edges, dried herb and clove. This is one to let settle; enjoy best from 2026–2036. CELLAR SELECTION	Nov. 2019	95
2016	Cabernet Sauvignon Dr. Olmo	Tawny in taut leather with layers of coffee bean, dried herb, plum and cherry, this wine is structured and 100% varietal, from older vines. Lengthy in power and grip, it has dusty tannin weight and breadth alongside fistfuls of Asian spice and clove and lasting acidity. Enjoy now or wait and enjoy 2026–2036. CELLAR SELECTION	Nov. 2019	95
2016	Firebelle	Spiky dried herb, wood and cedar join an aromatic invitation of lavender in this lovely, powerful blend of 67% Merlot, 27% Cabernet Sauvignon and 6% Petit Verdot, all from the estate. Earthy and fresh in bright underlying acidity, it remains high-toned throughout, expressing currant, clove and cherry cola within well-integrated tannin and oak. Still, there's nothing wrong with cellaring. Enjoy best from 2021–2026. CELLAR SELECTION	Nov. 2019	95
2016	LMV Salon	With 53% Cabernet Franc taking the lead in concert with 47% Cabernet Sauvignon, this is an herbal, earthy wine from the producer's estate, showing sage, cedar and pencil shavings. Old school and classic in approach, it has weight and breadth, with moderate underlying acidity, grippy tannin and a show of oak. This should be cellared; enjoy best 2026–2031. CELLAR SELECTION	Dec. 2019	94