



WINE:

2018 DR. OLMO

CLASSIFICATION:

LARKMEAD

PRODUCTION:

430 CASES

VARIETAL COMPOSITION:

100% CABERNET SAUVIGNON

SOIL PROFILE:

CORTINA (GRAVEL)

ALCOHOL:

14.0%

FRENCH OAK AGING:

18 MONTHS, 56% NEW  
TONNELLERIE SYLVAIN

## TASTING NOTES

The perfume of 2018 Dr. Olmo jumps out of the glass with intense violets, cassis, and macerated plums. The undertones of dried herbs, lavender, and tobacco are lifted by notes of black cherries and fresh strawberries. This wine is beautifully aromatic and captures the grace and elegance of this incredible growing season.

Opening on the palate with great heft, it instantly coats your mouth with a dense core of blue fruit and the slightest touch of brown sugar. This bottling's strength is in its textural brawn; the gripping tannins of Dr. Olmo are a signature of the Mayacamas benchland gravel soils from which its grown. The wine continues long after it is gone, maintaining incredible length and elegance from first sip to last.

## DRINKING WINDOW

The 2018 vintage offered our vineyards a period of renewal following the intensity of the 2017 season. Our vines were refreshed with uniform rains throughout the winter and late into April, followed by long, temperate summer days which allowed our vines to flourish. The balance of 2018 Dr. Olmo is a direct result of the consistency of the growing season, making this wine one to both enjoy now to revel in its youthful energy, or instead, to cellar for a decade or more to appreciate the lasting endurance provided by both a brilliant vintage and remarkable vineyard site.

DRINK NOW AND FOR THE

NEXT 15-25 YEARS