



WINE:

2015 DR. OLMO

CLASSIFICATION:

LARKMEAD

PRODUCTION:

1,301 CASES

VARIETAL COMPOSITION:

100% CABERNET SAUVIGNON

SOIL PROFILE:

CORTINA (GRAVEL)

ALCOHOL:

14.7%

FRENCH OAK AGING:

19 MONTHS, 59% NEW  
TONNELLERIE SYLVAIN

TASTING NOTES

The aromas on this wine are captivating! The warmer vintage leads with warmer tones on the nose - Black rose, a bit of Earl Grey, mahogany with a hint of dried herb and a Winter potpourri. Black licorice and Morello cherry come at you from the secondary aromas coupled with a piney, forest floor undertone.

The palate continues the assault of aromas and flavors - graphite, crushed rock, bittersweet chocolate frame a core of macerated blue and black berries. When the blue and black fruit dissipate on the palate the structure on this wine is crunchy and gravelly, reflective of the soils in which the vines are planted.

DRINKING WINDOW

Dr. Olmo has a medium mid-palate weight but a tannin structure that remains on the sides of your mouth for what feels like two days. This lasting finish bodes well for the age worthiness of this wine; taking us on a trajectory that will last two decades or more.

In the short term, upon release, please decant the wine before serving and pair it on the table with hearty meats and cheeses.

*Best from 2020 to 2040.*