



WINE:

2017 FIREBELLE

CLASSIFICATION:

LARKMEAD VINEYARDS

PRODUCTION:

583 CASES

VARIETAL COMPOSITION:

70% MERLOT

30% CABERNET SAUVIGNON

SOIL PROFILE:

PLEASANTON LOAM (CLAY)

ALCOHOL:

14.4%

FRENCH OAK AGING:

19 MONTHS, 75% NEW
TONNELLERIE BOSSUET

TASTING NOTES

The 2017 Firebelle aromas are intoxicating, leading with heady notes of macerated raspberry and high tones of dried rose petals and saffras. With time in your glass, classic dark blue plum skin aromas emerge through a broad base of winter spices. On the palate, the Firebelle has a focused core of black fruit, boysenberry and currants that glide across the tongue and leave an earthy, loamy and forest floor crunch on the finish. With the your second sip, the wine becomes more expansive as dusty cherry tannins coat the sides of your mouth, finishing with a menthol-like freshness with each exhalation.

The 2017 vintage is the first time in Firebelle's history where the blend is comprised solely of Merlot and Cabernet Sauvignon. We are so pleased with the new generation of Merlot vines developing on the Estate and anticipate future bottlings of Firebelle to be a similar blend.

DRINKING WINDOW

The structure and balance of the 2017 Firebelle foreshadows a long life. The buoyancy of the fruit is anchored by forest-floor darkness, forming a wine with the perfect posture for extended cellaring.

Expect the wine to gain some weight in bottle over the next 3-5 years and reach its prime drinking window from 2025-2035. Feel free to decant upon release, but it is not necessary if you open the bottle an hour or so before serving.

DRINK NOW AND FOR
THE NEXT 5-15 YEARS