

# Larkmead



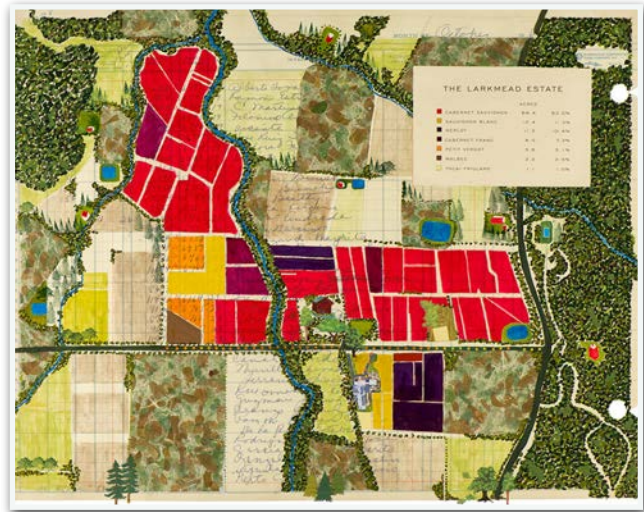
## THE ESTATE

Larkmead Vineyards is one of the oldest family-owned wineries in Napa Valley. Originally founded in 1895, the Larkmead estate has been under the stewardship of the Solari-Baker family since 1948. Since that time, the family has steadily farmed, replanted, and nurtured the 115-acre vineyard to produce some of the most recognized wines from Napa Valley. Situated on the floor of northern Napa Valley between the Mayacamas and Vaca mountain ranges, the estate encompasses seven distinct soil types. Each block is meticulously matched to specific clonal and rootstock combinations, forming the foundation of Larkmead's 100% estate-grown and produced wines.

In support of Larkmead's storied winemaking history, modern production facilities were built in 2004 and expanded in 2014, incorporating new state-of-the-art equipment and design. Over the past 20 years, Larkmead has focused on Cabernet Sauvignon and Cabernet-based blends. In this time, Larkmead wines have garnered over 140 scores of 95 points and above – three of which earned a perfect 100-point rating – a reflection of the brilliance and quality of the vineyard and winemaking, and the dedication of the Solari-Baker family's pursuit of excellence.

## THE FAMILY

The Larkmead estate was purchased by Larry and Polly Solari in 1948. Larry, an Italian immigrant from Tuscany, played an influential role in California's emerging wine industry as the CEO of United Vintners and later as Chairman of the California Wine Institute. During these years, Polly oversaw the day-to-day farming and financial management of the vineyards. Their daughter Kate, and her husband, Cam, took over the historic vineyard in 1993, and worked tirelessly to uphold Larkmead's reputation as a great wine estate. Kate, a talented artist known for her pastels and figurative works, utilizes her mother's timeworn, original ledgers as a source of inspiration for her collection of mixed media collages. Her work is prominently displayed on the walls within the winery. Today, Larkmead's stewardship is in its fifth generation of the family and remains a world-class winery and vineyard, offering a special place in Napa Valley for all to enjoy.



KATE SOLARI-BAKER'S MIXED MEDIA COLLAGE OF THE LARKMEAD ESTATE VINEYARD.

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## THE VINEYARDS

Viewed from above, Napa Valley resembles a tilted hourglass, with Larkmead situated just above the narrowest point, at the confluence of two alluvial fans. The estate's 115 contiguous acres of vines stretch across the valley floor, stopping just shy of the opposing Mayacamas and Vaca mountain ranges. Primarily dedicated to Bordeaux varieties, the vineyard has been completely redeveloped since 1995. Beneath the vines, soils of gravel, clay, and sand interweave across the property, forming a complex mosaic of small, distinct vineyard blocks. Each block is farmed and vinified independently before being blended into wines that reflect the diversity and character of the whole site. Vineyard manager Nabor Camarena and consulting viticulturist Bob Gallagher masterfully care for the 115-acre vineyard. Their shared passion and philosophy of organic and balanced, regenerative farming have allowed the estate to perform at its highest potential.

## LAND STEWARDSHIP

The Solari Baker family has maintained a steadfast and unwavering commitment to land stewardship since purchasing Larkmead Vineyards in 1948. In 2023, after nearly seven years of farming organically and several years of undergoing the rigorous certification process, Larkmead Vineyards received its official California Certified Organic Farmers (CCOF) status, cementing the family's commitment to land stewardship and organic farming. The Solari Baker family has conscientiously focused on preserving the land, supporting the local community, and safeguarding the future of agriculture in Napa Valley. The estate received the Napa Green Winery certification in 2011 and the Napa Green Land certification in 2017. In addition, Larkmead Vineyards sits at the highest GOLD level of Napa Green certification because the vineyards are completely herbicide and neonicotinoid-free. The estate has also been featured in the Slow Wine Guide, an essential resource of eco-friendly wineries that prioritize best practices for their employees, sustainability, and organic certifications in the vineyards, as well as the highest quality of wines.



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## THE RESEARCH BLOCK

Established in 2020, the Research Block represents Larkmead Vineyards' forward-looking vision and enduring commitment to innovation, sustainability, and the future of Napa Valley viticulture. The three-acre experimental vineyard is planted to a diverse array of eight grape varieties, thoughtfully selected to evaluate their performance in an evolving climate, and to expand the estate's understanding of site expression, portfolio diversity, and accessibility—all part of the *Research Block Series* starting in 2023.

Rooted in a legacy of experimentation that dates back to the Solari family's early collaboration with UC Davis viticulturist Dr. Harold Olmo in the 1940s, the Research Block continues a tradition of advancing viticultural knowledge at Larkmead.

Following the inaugural release of the 2023 Estate Chenin Blanc from the Research Block, Larkmead is introducing two red blends from the Research Block in the fall of 2026—named *Contour* and *Keyline*—marking a significant evolution of the project. *Contour* centers on Tempranillo and Cabernet Sauvignon, layered with complementary varieties, offering a structured and nuanced expression anchored by Napa Valley's noble grape varietal. *Keyline*, led by Shiraz and a dynamic mix of non-traditional varieties, presents a more expansive and expressive profile, reflecting a shift toward grapes well-suited to changing growing conditions. Together, these wines embody both continuity and discovery—honoring Napa Valley tradition while thoughtfully redefining it for generations to come.

Equally central to the Research Block Series is its role in engaging a new generation of wine drinkers. These wines are crafted with intention and offer greater varietal diversity, earlier approachability, and a more accessible point of entry into the Larkmead portfolio. While grounded in rigorous vineyard research, the blends are designed to be vibrant, expressive, and immediately enjoyable, with a food-friendly sensibility that invites connection and conviviality.

In this way, the Research Block not only explores the future of farming, but also reimagines how Napa Valley wines are experienced—bridging tradition with a more contemporary, dynamic style of enjoying wine.



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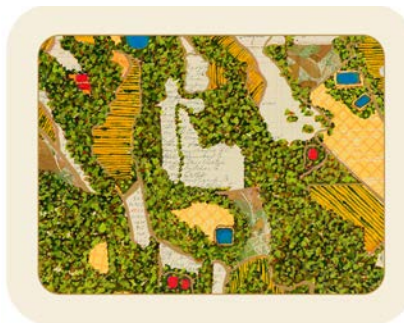
Another distinctive element of the Research Block Series is its visual identity, with each label featuring original artwork by proprietor Kate Solari Baker. Deeply rooted in her lifelong connection to the estate, Solari Baker’s work draws inspiration from the native grasses, wild flora, and evolving landscape of Larkmead—capturing the often-overlooked elements that sustain a thriving ecosystem. Her pieces reflect a philosophy shared across the estate: to observe closely, to tread lightly, and to honor the natural world in all its complexity. In this way, the Research Block Series wines become not only expressions of vineyard experimentation, but also of place—where art, agriculture, and family legacy are intimately intertwined.

Looking ahead, emerging plantings of Nero d’Avola and Assyrtiko have shown great promise, with early consideration given for their inclusion in future vintages, whether as standalone wines or as components within blends. Ultimately, the *Research Block Series* offers a compelling glimpse into Larkmead’s evolving portfolio—where curiosity, precision, and stewardship converge to shape the future of Napa Valley wine.



The Research Block Series wines are limited-production offerings available exclusively to Larkmead Solari Members. There are three tiers of club membership: Solari Six Bottles, Solari Twelve Bottles, and Solari Twenty-Four Bottles—each with two shipments per year. To join or learn more about Larkmead Solari Membership, please visit: <https://larkmead.com/membership/>.

**2023 Contour Estate Red Blend**  
SRP \$85 | Case Production: 236



**2023 Keyline Estate Red Blend**  
SRP \$85 | Case Production: 176



**2024 Estate Chenin Blanc**  
SRP \$75 | Case Production: 138



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## AVERY HEELAN, WINEMAKER

Avery Heelan grew up in New England. She studied Chemistry and earned her Bachelor of Science from Northeastern University in Boston, followed by her Master of Science in Agriculture and Environmental Chemistry from the University of California, Davis, specializing in Viticulture & Enology. Her storied ascent to winemaker at Larkmead starts with a harvest and cellar internship at Cade Estate Winery in St. Helena, followed by positions as Vintage Enologist at Capel Vale Winery in Western Australia and Vintage Assistant Winemaker at Domaine Yves Boyer Martenot in Meursault. Before joining Larkmead in 2019 as Associate Winemaker, Avery served as Cellar Master at Napa Valley's iconic Screaming Eagle. In July 2021, Avery was promoted to Winemaker, assuming oversight of all winemaking operations at the Larkmead estate.

## NABOR CAMARENA, VINEYARD MANAGER

Nabor Camarena began his career at Hyde Vineyards in Carneros, where he spent 16 years working the expansive ranch and learning from many of California's leading winemakers. In 2000, Nabor joined Donum Estate, where he further developed his expertise in vineyard management and team leadership. During his time there, he met Kelly Maher, then the viticultural consultant for Larkmead Vineyards, who ultimately encouraged him to move up-valley to join the Larkmead team. Nabor arrived at Larkmead as Vineyard Manager in January 2009 and has overseen the farming of the estate vineyards ever since. Today, he works alongside consulting viticulturist Bob Gallagher to steward the vineyard with a continued focus on precision farming, organics, and long-term sustainability.

## KATE SOLARI-BAKER, PROPRIETOR

Kate Solari Baker grew up on the Larkmead estate at a time when Napa Valley was still a nascent wine region. As a young adult, she pursued her passion for art at the University of California, Berkeley, where she met her late husband, Cam Baker. Following their marriage, Kate and Cam worked alongside her parents, Larry and Polly Solari, to steward the estate, while Kate also devoted herself to her artistic practice and raising their three children.

After her parents' passing in 1993, Kate inherited Larkmead. Under her and Cam's thoughtful care, the estate continued to flourish, guided by a deep respect for its history and the quality of its vineyard. They revived the spirit of former owner Lillie Hitchcock Coit's salons by introducing a gallery for Kate's artwork and hosting lectures by visiting scholars. Most notably, they fulfilled Larry Solari's vision by returning winemaking to the estate with the 1995 vintage.

In the years since, the family has made significant investments in Larkmead's continued evolution, including the construction of a state-of-the-art winery tailored to the estate vineyards, the transition to organic farming, and the elevation of tasting experiences for members and guests. The introduction of the *Research Block Series* further reflects a commitment to innovation and diversity, while remaining rooted in the estate's enduring ethos of forward-thinking stewardship and winemaking excellence.

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## MEMBERSHIP

Wines are available for purchase through a Solari Membership or by making an appointment to visit the estate. Select wines can be purchased online by joining the Mailing List. For more information and to sign up for membership, please visit [larkmead.com/membership](https://larkmead.com/membership).

Launched in 2023, the Solari Membership builds upon 20 years of member-exclusive benefits at Larkmead. Currently, the estate offers three tiers of membership: Solari Six Bottles, Solari Twelve Bottles, and Solari Twenty-Four Bottles. Members receive two standard shipments per year (Spring and Fall), as well as the first opportunity to purchase limited production—including Research Block Series—library, and large format wines. In addition, members receive exclusive pricing on purchases, including all wines and special events. For members who want to visit the estate, Larkmead offers complimentary tasting options as well as the opportunity to attend biannual release events at the winery at no additional cost.

## THE WINES

The Larkmead wine collection includes five prominent labels, and each wine presents distinct portraits of the large and varied estate. The Larkmead Estate Cabernet Sauvignon is assembled from a range of blocks, blending all of the many soil types and clonal selections together into a single complex whole. The Larkmead Firebelle Estate is a traditional Bordeaux-style blend, prominently featuring Merlot. The Larkmead Lillie Estate Sauvignon Blanc is crafted in tiny quantities and displays truly distinct character. The flagship wine is the Larkmead Solari Estate Cabernet Sauvignon, crafted from blocks that best capture the balance and purity of the estate vineyard—Solari is a classic expression of Napa Valley Cabernet Sauvignon with notes of bramble, violets, and baking spices that are signatures of the storied Larkmead estate. The Lark is produced only in exceptional vintages, uniting small, meticulously selected lots from specific vineyard blocks that distinguish themselves as the finest expressions of the growing season. In 2023, Larkmead introduced the Research Block Series with its inaugural release of the 2023 Chenin Blanc, crafted from the estate's Research Block. In the fall of 2026, Larkmead will release the first two red blends in the Research Block Series, Contour and Keyline.

## THE GALLERY

The Gallery at Larkmead offers an additional dimension to the estate experience, where wine, art, and landscape converge. Showcasing original works by proprietor and artist Kate Solari Baker, the space features selections from her acclaimed *Noxious Weeds and Roadside Grasses* series—intimate studies of the native plants that shape the vineyard's ecosystem. Inspired by a lifetime spent on the land, her work reflects a deep reverence for Napa Valley's natural beauty and the often-overlooked elements that sustain it. In dialogue with the estate's biodiverse gardens and vineyards, The Gallery invites guests to engage more fully with Larkmead's ethos—where creativity, stewardship, and a profound sense of place are intrinsically connected.

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TASTING BY APPOINTMENT ONLY, FROM 10:00 A.M. TO 6:00 P.M. DAILY.

CONTACT [RESERVATIONS@LARKMEAD.COM](mailto:RESERVATIONS@LARKMEAD.COM)

## VISIT

Situated in the middle of the valley on Larkmead Lane, between St. Helena and Calistoga, the Mayacamas and Vaca mountain ranges provide a dramatic backdrop for Larkmead guests. Continuing a tradition of generous hospitality, visitors can enjoy the Salon Tasting or Estate Tasting. The composition of each tasting experience changes throughout the year based on the current portfolio availability. Tasting experiences are by appointment only, 10:00 AM - 6:00 PM daily. For reservations, contact [reservations@larkmead.com](mailto:reservations@larkmead.com).

## SALON TASTING

The Salon Tasting offers an elegant introduction to the historic Larkmead estate—an intimate, private seated experience centered on three current-release red wines. Thoughtfully paced and guided, each tasting invites guests to engage deeply with the wines and the story of the estate. Depending on the season, the experience unfolds either indoors or al fresco, always set against the serene backdrop of Larkmead's vibrant pollinator gardens and sweeping estate vineyards.

*45 minutes, \$90 | Complimentary for Solari Members.*

## ESTATE TASTING

For those seeking an immersive experience, the Estate Tasting offers exploration of Larkmead's land and legacy. The experience begins with a guided walk through the estate vineyards and winery, highlighting the family's organic farming practices, commitment to biodiversity, and long-standing history. Guests enjoy a taste of one of Larkmead's limited-production white wines before settling into a private, seated tasting of four wines, including current and library vintages. The experience is complemented by a curated selection of artisanal cheeses and charcuterie.

*75-90 minutes, \$150 | Maximum of six guests. | Complimentary for Solari Members.*

## LARGE GROUP TASTING

For groups larger than six guests, please contact the winery to arrange for a customized experience, including a selection of library wines paired with a curated selection of artisanal cheeses and charcuterie.

*120 minutes, \$175 | Ninety-six hours notice required.*

## SOLARI MEMBER SINGLE WINE TASTING

As part of the Solari Membership, members can book an informal tasting experience that includes bottle service and a curated selection of artisanal cheeses and charcuterie. Tasting fee does not include bottle cost, though member pricing is applicable for all wine purchases, including library and large-format selections. As this is a customized experience, please contact the winery to arrange a visit.

*Up to 75 minutes, Price dependent on bottle cost. | Maximum of six guests.*

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