



WINE:

2015 SOLARI

CLASSIFICATION:

LARKMEAD

PRODUCTION:

565 CASES

VARIETAL COMPOSITION:

100% CABERNET SAUVIGNON

SOIL PROFILE:

CORTINA (GRAVEL)

PLEASANTON LOAM (CLAY)

ALCOHOL:

14.7%

FRENCH OAK AGING:

19 MONTHS, 82% NEW

TONNELLERIE DEMPTOS

TASTING NOTES

Grown on heavy clay soils during a warm year, the perfume of the 2015 Solari reflects these conditions – the glass is filled with macerated blue fruit, scorched earth and savory aromas. Once the tension is released from the dark and brooding aromatics, Solari's classic violet tones and dried herb emerge giving a vertical lift to the wine.

There is a savory expansiveness on the palate that surrounds the cassis-like fruit profile, with a hint of salty, cured meats, crushed rock and gravel on the outer edge of the wine. A dried herb, bay leaf note persists on the back of your tongue. Red cherry is at the core of dusty, dry tannins that linger for over one minute on the finish. A great wine, even in its youth, with incredible complexity on the palate. Year in and year out, Solari is Larkmead's greatest wine.

DRINKING WINDOW

Part of Solari's signature is its seriousness of expression, from its classic warm climate flavors in the mouth that match step-for-step with its aroma profile, to its strength of structure that is built on the wine's momentum. This is a massive wine that drinks very quickly due to its inherent balance. This wine is about its ability to not only be bigger than everyone else, but also be as agile.

This agility is an incredible trait of the vineyard and the wine that trumps the conditions that Mother Nature provided in 2015. Please decant this wine in its youth, but consider cellaring this wine for at least two decades before seeing Solari's full potential.

Best from 2020 to 2040.