



WINE:  
2017 CABERNET SAUVIGNON

CLASSIFICATION:  
LARKMEAD VINEYARDS

PRODUCTION:  
1,589 CASES

VARIETAL COMPOSITION:  
90% CABERNET SAUVIGNON  
10% MERLOT

SOIL PROFILE:  
CORTINA (GRAVEL)  
BALE LOAM (SAND)  
PLEASANTON LOAM (CLAY)

ALCOHOL:  
14.1%

FRENCH OAK AGING:  
19 MONTHS, 75% NEW  
TONNELLERIE ERMITAGE

## TASTING NOTES

Our 2017 Estate Cabernet Sauvignon is one of our favorite bottlings to date. Accentuated with 10% Merlot, this wine is classic Larkmead – aromas of purple flowers, red cherries, cedar, warm gravel and graphite fill the glass. With time, the nose on this wine continues to evolve, revealing plum, leather and tobacco accents.

The palate is youthful and vibrant, balancing on the lighter side of blue and black fruits and berries. The wine is in constant motion, playfully dancing across the palate until it dissolves into dusty, fine tannins. A second sip introduces you to cherry candy and wet rock minerality. A third sip brings forest floor bramble and dried herb notes. Though the product of a stressful and dramatic vintage, this wine resonates with immense purity, poise and grace.

## DRINKING WINDOW

This is a truly exciting wine for the vintage and one that we will want in our glass at any moment - drinking now with its energetic palate, or in 12 months to two years when the wine starts to gain weight and the layers become more dense.

Though patience will reveal this wine's true potential between 7-10 years from the vintage date, the energy of this wine is too gratifying not to drink upon release. Feel free to decant and serve at cellar temperature in the wine's youth.

DRINK NOW AND FOR THE  
NEXT 10-20 YEARS