



WINE:

2015 FIREBELLE

CLASSIFICATION:

LARKMEAD VINEYARDS

PRODUCTION:

1,274 CASES

VARIETAL COMPOSITION:

71% MERLOT

21% CABERNET SAUVIGNON

8% PETIT VERDOT

SOIL PROFILE:

PLEASANTON LOAM (CLAY)

ALCOHOL:

14.5%

FRENCH OAK AGING:

18 MONTHS, 65% NEW

TONNELLERIE BOSSUET

## TASTING NOTES

Lighter color, restrained fruit, and a savory finish are the hallmarks of this year's Firebelle. Some of the characteristics of the warm vintage are apparent in this Merlot-dominant wine, such as the aromas of roasted meats and the flavors of ripe black and blue plums. But even so, we feel the wine is still reflective of the loam and clay soils in which its grapes were grown.

Scents of plum skin greet the nose and are met again on the palate. The same is true of the cocoa and coffee that linger on the finish. These aromas are present, certainly, but remain somewhat compact; they need both air and time to unravel and truly come alive. This particular Firebelle is a complex wine that may appear reticent at first, but with time in the glass becomes supple and expressive. In the finish, youthful tannins blanket the mouth, crying out for food.

## DRINKING WINDOW

Though the vintage might lead you to expect a broader, softer fruit profile, here the wine is lean and muscular. We recommend a two-pronged approach. Drink now and enjoy its precociousness, and then revisit in 5 to 7 years when the fruit and savory notes evolve and the wine reveals its cigar box and dried herb tones.