



WINE:

2015 LMV SALON

CLASSIFICATION:

LARKMEAD VINEYARDS

PRODUCTION:

620 CASES

VARIETAL COMPOSITION:

60% CABERNET SAUVIGNON  
40% CABERNET FRANC

SOIL PROFILE:

BALE LOAM (SAND)

ALCOHOL:

14.9%

FRENCH OAK AGING:

18 MONTHS, 75% NEW  
TONNELLERIE DARNAJOU

## TASTING NOTES

Mother nature had the most dramatic impact on our Cabernet and Cabernet Franc parcels in 2015 as our yields were down by 25%. This resulted in a concentrated wine, which is almost opaque in hue. Even the nose is powerful, with dark, brooding, black fruits complimented by lifted scents of rose and licorice. A longer linger over the glass reveals notes of chocolate covered espresso bean, which is echoed in the finish.

Though the aromas are dense, the palate of this wine is transparent and pure. Its core of raspberry and red licorice evolves into bay leaf, cured meats, and winter spices. This is a classically structured wine, with a freshness on the palate that seem to belong to a cooler vintage – a remarkable accomplishment in such a hot year. The high levels of Cabernet Franc have transformed this cuvee into an especially exotic, food-friendly wine.

## DRINKING WINDOW

This wine demands cellaring. We recommend aging it for at least 3 to 5 years before opening, but longer is ideal. If you open it upon release, please decant at least one hour before serving. Best from 2028-2035.