



WINE:

2015 THE LARK

CLASSIFICATION:

LARKMEAD

PRODUCTION:

237 CASES

VARIETAL COMPOSITION:

100% CABERNET SAUVIGNON

SOIL PROFILE:

BALE LOAM (SAND)

ALCOHOL:

14.7%

FRENCH OAK AGING:

19 MONTHS, 80% NEW
TONNELLERIE SYLVAIN

TASTING NOTES

Since the first vintage of The Lark that was made exclusively from the sandiest soils on our Estate, this wine has always distinguished itself by its luxurious aromas, flavors, and textures. The aromas of 2015 The Lark are captivating, the flavors are warm and the texture is soulful. From the fragrant flower buds of the black currant to the warm winter spices on the nose, it is exotic at first scent. With aeration, the wine expands its aroma profile to purple flowers and more fruit-forward characters like black cherry and blueberries.

The first thing you notice on the palate of The Lark is its texture; the tannins on this wine are some of the most refined at Larkmead – supple and silky. It takes a minute after the wine leaves your palate to start to decipher the flavors that live in its texture – one part cassis and licorice, one part dried herb and smoked meat, one part charcoal and concrete. This is an incredibly complex wine that offers immense pleasure to anyone who wishes to linger over a glass for several hours.

DRINKING WINDOW

The Lark is an incredibly deceiving wine; it appears to be the most approachable in the mouth due to its refined mid-palate and exquisite tannin profile; however, it is this balance between weight and structure that will allow this wine to age gracefully for more than two decades.

If drinking upon release, open the wine two to three hours before serving and enjoy over the course of the night; no decanting is necessary as the wine has impeccable grace and will reveal itself with time in the glass.

Best from 2020 to 2040.