



WINE:

2016 DR. OLMO

CLASSIFICATION:

LARKMEAD

PRODUCTION:

1,467 CASES

VARIETAL COMPOSITION:

100% CABERNET SAUVIGNON

SOIL PROFILE:

CORTINA (GRAVEL)

ALCOHOL:

14.5%

FRENCH OAK AGING:

21 MONTHS, 54% NEW
TONNELLERIE SYLVAIN

TASTING NOTES

There is a deep, rich sweetness to the aromas of the 2016 Dr. Olmo that are grounded by savory forest floor and earthen notes. Wild blackberries, black cherries, redwood and graphite lift out of the glass and are followed by a potpourri of blueberry compote, macerated strawberries, purple flowers, bittersweet chocolate and espresso bean. There is a hint of menthol lifting through the center of the wine that fades when the wine spends more time in the glass. This is an intensely aromatic wine!

As the wine opens up, it becomes more savory, with notes of black tea, black pepper, and pomegranate. The gravelly, dusty cranberry finish is the signature of this bottling. For a heavyweight Cabernet Sauvignon, the wine is incredibly nimble and ethereal.

DRINKING WINDOW

The Dr. Olmo is an incredibly versatile bottling, both in the glass today and in the cellar where it has the potential to age for three decades or more. When drinking upon release, decant for 30 minutes to an hour to bring the wine's secondary and tertiary characteristics into play.

Best from 2025 to 2040.