



WINE:

2016 LMV SALON

CLASSIFICATION:

LARKMEAD VINEYARDS

PRODUCTION:

680 CASES

VARIETAL COMPOSITION:

53% CABERNET FRANC
47% CABERNET SAUVIGNON

SOIL PROFILE:

BALE LOAM (SAND)

ALCOHOL:

14.7%

FRENCH OAK AGING:

19 MONTHS, 79% NEW
TONNELLERIE DEMPTOS

TASTING NOTES

The 2016 LMV Salon is off the charts on the aromatic and lusciousness scale. Anise and red flowers lead this high toned, bright and classic Larkmead aroma profile. Underneath the intensity there is a depth to the aromas that strip away to reveal mint, bay laurel, and espresso.

The power of the red fruit, bramble, and forest floor are beautiful. You want to linger over the glass, absorbing its aromas for quite some time before taking the first sip. The wine enters the palate broad and supple and draws down immediately making you desirous of a second sip. This wine has an incredible ability to bounce in and out of its blue and red fruit transition while remaining savory on the finish.

DRINKING WINDOW

The texture of this wine is unrivaled on the Larkmead Estate; it is the one wine that manages the vineyard's inherent power with pure elegance. The LMV Salon has always been a wine that is easy and early to drink. However, the inherent beauty and posture of this wine endows it with the ability to age gracefully for 20+ years. If you prefer to drink this wine upon release, decant 2-3 hours before serving and keep at cellar temperature.