



WINE:

2016 SOLARI

CLASSIFICATION:

LARKMEAD

PRODUCTION:

788 CASES

VARIETAL COMPOSITION:

100% CABERNET SAUVIGNON

SOIL PROFILE:

CORTINA (GRAVEL)
PLEASANTON LOAM (CLAY)

ALCOHOL:

14.5%

FRENCH OAK AGING:

21 MONTHS, 72% NEW
TONNELLERIE DARNAJOU

TASTING NOTES

The 2016 Solari is muscular on the nose and on the palate. The wine is layered with aromas of dark chocolate-covered cherries, blackberry jam, and plum. The richness and power are not only on the surface; beneath its heavy coating, the 2016 Solari exudes notes of fresh violets, bay leaf, savory meats and leather. With time in the glass, the wine's aromas increase in volume, constantly shape-shifting and drawing you in.

On the palate, the 2016 Solari has swagger. It parades across the palate broadly and slowly, never out of step or out of place. Mouth-coating dark blue and black fruits remain at the core of this wine while a bright cherry note hits the top. The wine is accented by cocoa, dried herb, and licorice and leaves behind a terracotta tannin that lingers behind as the wine keeps moving along its finish. The 2016 Solari matches the quality of the 2013 and 2010 Solari bottlings, two of the greatest wines Larkmead has ever put under cork.

DRINKING WINDOW

Part of Solari's success over the years is its balance in the bottle. This starts with the vineyard itself: the 16-year old vines are planted predominantly on cool clay soils which help the vines balance the warm Calistoga climate - a terroir that can easily push the wine's potential alcohol and reduce its ability to age. However, Solari maintains power and longevity in its structure that you feel from the front of your mouth to the back, bottom, top, and sides. This is the one wine that makes you aware of its presence on the palate throughout the entire drinking experience. Don't be afraid to drink this wine upon release, though decanting is recommended. If you wish to cellar this wine for some time (two decades or more) you will be well rewarded.

Best from 2025 to 2040.