Larkmead

FAMILY ESTATE · FOUNDED 1895

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NAPA VALLEY

DR. OLMO

2013

WINE:
2013 DR. OLMO

CLASSIFICATION:
LARKMEAD

PRODUCTION:
1,635 CASES

VARIETAL COMPOSITION:
100% CABERNET SAUVIGNON

SOIL PROFILE:
CORTINA (GRAVEL)

ALCOHOL:
14.7%

FRENCH OAK AGING:
17 MONTHS, 58% NEW
TONELLERIES ATELIER & ERMITAGE

TASTING NOTES:

THE HIGHLY ANTICIPATED RELEASE OF THE NEWEST WINE IN OUR PORTFOLIO, "DR. OLMO" PAYS HOMAGE TO DR. HAROLD P. OLMO, A UC DAVIS PROFESSOR WHO CONDUCTED CLONAL TRIALS ON LARKMEAD'S PROPERTY IN THE 1940'S AND 50'S. DR. OLMO TOOK A SELECTION OF CABERNET FROM THOSE LARKMEAD TRIALS AND PROPAGATED THEM AT THE OAKVILLE STATION; THE "OAKVILLE CLONES" AS THEY HAVE BECOME TO BE KNOWN BUILT THE NAPA WINE INDUSTRY IN THE 1960'S. FIFTY PERCENT OF THE GRAPES GROWN FOR THIS NEW WINE ARE PLANTED ON THE SITE IN WHICH DR. OLMO HAD HIS CLONAL VINES PLANTED. THE 100% GRAVEL SOILS WHERE THESE VINES ARE PLANTED HELP PRODUCE A WINE WITH SOME OF THE MOST INTENSE LARKMEAD AROMA AND FLAVOR PROFILES. HEADY AROMAS OF VIOLETS, BLUE FRUIT AND GRAPHITE COUPLED WITH DUSTY, CRUSHED ROCK AND RED CHERRY SWEETNESS GIVE THIS WINE AN ETHEREAL BOUQUET. ON ENTRY INTO THE MOUTH, THE PALATE FOLLOWS THE NOSE BUT ALMOST IMMEDIATELY THE FLAVORS DRAW BACK DOWN TO EARTH AND ARE BLENDED INTO A LEAN, BUT MUSCULAR, COMPACT CORE. WITH TIME IN THE GLASS, THE FLAVORS DARKEN AS BLUEBERRIES BECOME BLACKBERRIES AND RED CHERRY BECOMES BLACK CHERRY. IN THE MOUTH, THE TANNINS ESCAPE THE CORE AND DUST THE OUTER RIM OF THE PALATE WITH SOUR, MORELLO CHERRY NOTES.

DRINKING WINDOW:

THIS IS A WINE OF INCREDIBLE FLAVOR AND TEXTURAL INTENSITY. THE WINE'S TANNINS ARE OVERT AND ATTACK YOUR PALATE UPON RELEASE; HOWEVER INVIGORATING THIS MAY BE IN ITS YOUTH, THESE SENSATIONS PORTEND A LONG LIFE AHEAD. THE NATURE OF THIS WINE BEING ITS INAUGURAL RELEASE WILL HAVE US WANTING TO UNCORK AND DRINK IT AT EVERY TURN, BUT PATIENCE WILL BE REWARDED. ANTICIPATED DRINKING WINDOW WILL BE 10-20 YEARS AFTER ITS VINTAGE DATE, BUT IF CELLARED PROPERLY, 30-YEARS OR MORE. PLEASE DECANT IF OPENING ON RELEASE.

-DAN PETROSKI, WINEMAKER