

2003 SOLARI

WINEMAKER NOTES:

A delicious follow up to the hugely popular 2002 Solari, our 2003 bottling originates in the same two vineyard blocks, some of our oldest vines grown on our rockiest and deepest gravel soils. For the first time these two sources were harvested, fermented and barrel aged together, as a single lot, enhancing harmony and balance. The sense of power yet elegance and the prominent element of minerality these vines offer, gives this bottling its unique Larkmead signature. This is a wine of opulent dark fruit, velvety texture and lingering richness that still manages to maintain plenty of vibrancy and persistence on a long layered finish.

Bright ruby/purple. Intensely aromatic nose of black cherry, crème de cassis and black raspberry liqueur framed by mocha notes and typical Larkmead stony minerality. The palate is explosively fruit driven featuring a deep core of pure succulent black fruit of great intensity but also elegance. Flavors of sweet dark chocolate and coffee precede a lengthy finish that highlights vineyard-driven graphite and mineral power.

Decant for an hour in its youth to experience the wine's full range of flavors. This large-scaled wine will further concentrate for 3 years in bottle and hold for a decade.

- ANDY SMITH, WINEMAKER

"The blockbuster 2003 Cabernet Sauvignon Solari Reserve is fabulous. Sadly, there are only 350 cases of this cuvee, which spent 20 months in 75% new French oak prior to bottling. Its deep ruby/purple color is accompanied by a knock-out nose of charcoal, crème de cassis, licorice and plums. Dense and full-bodied, with admirable purity, texture, and balance as well as a seamless finish, it should be consumed over the next 15-20 years."

- 94 Points, Robert Parker, The Wine Advocate, Issue 162, 12-26-05



