



WINE:

2017 THE LARK

CLASSIFICATION:

LARKMEAD

PRODUCTION:

130 CASES

VARIETAL COMPOSITION:

100% CABERNET SAUVIGNON

SOIL PROFILE:

BALE LOAM (SAND)

ALCOHOL:

14.0%

FRENCH OAK AGING:

19 MONTHS, 100% NEW
TONNELLERIE SYLVAIN

TASTING NOTES

2017 The Lark leads with beautiful aromatic intensity in the glass with notes of concentrated black fruits, purple flowers, strawberry jam, licorice, leather, and toasted baking spices. The nose is deeply focused but maintains a beautiful, lifted bouquet of florals and bramble berries.

In the mouth, supple, soft tannins are followed by sweet macerated fruit, bittersweet chocolate, and molasses. Broad-shouldered and well-muscled, the texture of The Lark is one-of-a-kind; though masculine in form, there is a feminine grace and voluptuousness to the palette that is absolutely stunning.

DRINKING WINDOW

The intensity of the late summer heat in the 2017 growing season gave way to very small, but concentrated berries. This vintage has incredible power yet holds resonant and undeniable vibrancy. If drinking upon release, would be best to decant for two to three hours, but would be best after at least a decade or more in the cellar.

DRINK NOW AND FOR 15-25 YEARS