



WINE:

2019 LMV SALON

CLASSIFICATION:

LARKMEAD VINEYARDS

PRODUCTION:

942 CASES

VARIETAL COMPOSITION:

51% CABERNET SAUVIGNON
49% CABERNET FRANC

SOIL PROFILE:

BALE LOAM (SAND)

ALCOHOL:

14.6%

FRENCH OAK AGING:

18 MONTHS, 53% NEW
TONNELLERIE DEMPTOS

TASTING NOTES

On the nose, the 2019 LMV Salon captures the aromas of summer on the estate, redolent of fields of wild violets, cedarwood, bramble fruits, and cassis. A gentle herbal spice evolves in the glass offering notes of mocha, spiced rum, and black cherries.

This is a powerful wine that envelops your mouth with richness and luxury: structured and muscular tannins become velvety as they grace the palette. The texture of this wine is unforgettable and will continue to evolve with great elegance with time in the cellar.

DRINKING WINDOW

The potential of Cabernet Franc on this site continues to impress and the 2019 LMV Salon is no exception. As the 2019 LMV Salon is roughly half Cabernet Franc and half Cabernet Sauvignon, we see the deep richness and floral expression from Cabernet Franc balanced by the classic Larkmead characteristics of Cabernet Sauvignon that are seen from this site each vintage.

This bottling of LMV Salon is particularly special as it was fermented with our proprietary native yeast strain that is unique to our historic estate. This yeast strain contributes greatly to the aromatic complexity and the supple mouthfeel in this wine. If drinking this wine upon release, it would be best to decant for two to three hours, or instead, cellared and experienced after 2025 and for decades to follow.

DRINK NOW AND FOR 25+ YEARS