



WINE:

2018 THE LARK

CLASSIFICATION:

LARKMEAD

PRODUCTION:

124 CASES

VARIETAL COMPOSITION:

100% CABERNET SAUVIGNON

SOIL PROFILE:

BALE LOAM (SAND)

ALCOHOL:

14.1%

FRENCH OAK AGING:

18 MONTHS, 100% NEW
TONNELLERIE SYLVAIN

TASTING NOTES

Each vintage, The Lark is the most brooding, inky and voluptuous of our single-parcel Cabernets. Dark purple in the glass and on the nose, the aromas are redolent of blackberries, violets, plums, and currants with delightful violet and dried bay leaf notes that lift and balance the otherwise deep nose. Aged entirely in new French oak, this wine offers sweet, warm baking spices and a hint of black tea from its time in barrel.

On the palette, it is at once both soft and structured, with dusty mouth-coating tannins and a brilliant citrus-like streak that balances the luxuriousness of the fruit and oak. As the wine opens in the glass, secondary savory notes of cigar tobacco, soft leather and espresso emerge, finishing with delicate ferrous minerality and silky weighted tannins. Sourced from Cabernet Sauvignon planted on very fine, loam-based soil, this wine draws textural similarities to the land which it is grown.

DRINKING WINDOW

Though drinking beautifully upon release, I recommend cellaring 2018 The Lark for at least a decade. Its appeal is in its beguiling deepness, a characteristic that will only grow with time in the cellar. If drinking upon release, decant for at least an hour and experience this wine's stunning evolution over several glasses.

DRINK NOW AND FOR 15-20 YEARS