

2006 Karl Lawrence Cabernet Sauvignon

WHO: Karl Lawrence
WHAT: Cabernet Sauvignon
WHERE: Napa Valley, California
WHEN: 2006

Four hours in the nose is blueberry and black cherry pie. The same fruits, adding unsweetened chocolate, high notes of tobacco leaf and a touch of eucalyptus and vanilla doesn't overpower now and will fade with more time, all make a complex but well-knit palate. Tannins are dust-fine and sweet. The finish lingers. Buy it now but cellar it for five more years. When you do drink it, drink it with a black-and-blue ribeye and fried onions. Highly recommended. DH

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