



2011 – 2016 Two Old Dogs Cabernet – Vertical Tasting notes 3/2018

Each year, in the cooler winter months when the vines are still dormant and the last few years' Cabernet Sauvignons are still resting in barrels, we gather for a retrospective tasting of older wines. Staff from the vineyard management, winemaking, lab, cellar, social media, sales, hospitality and administrative arms of our tiny organization gathered to enjoy each other's company for luncheon with a selection of Library and soon-to-be-bottled wines to review what we've done and where we're going. And it inevitably brings us all back to focus on why we love what we do.

2011 – From a wet, cool and difficult vintage, this wine is light and more European, with just a kiss of the New World flavors. There's a rich savory character of soy on the nose, with hints of crushed herbs and cherry fruit. In the mouth, it shows a bright black raspberry with cranberry, fennel seed and a wealth of complexity from the addition of 12% Merlot. It is holding up nicely. Drink 2018-2019

2012 – From a warmer, well-balanced growing season, the first in a series of drought vintages, this wine exhibits more dark fruit, with riper cassis and bright cherry, blackberry, cranberry and rhubarb. The beautiful bright cherry carries through to the finish with dried fruit lingering. Drink 2018 – 2020

2013 – From a classic vintage, this wine is creamy with butterscotch, hints of cedar and Kirsch flavors in the nose. On the plate, the wine is fat and generous, with a gush of fruit up front showing savory black fruit, rich blueberry pie and spice with complex flavors and tart cherry on the broad finish. A very sophisticated wine. Drink 2018 – 2022

2014 – Bright, clean and fresh in the nose, in the mouth this youthful wine shows black cherry, black berry pie, vanilla bean and lots of spice and cassis. Long and creamy in the palate, there is richness to this wine, with hints of currents, raspberry, sweet maple syrup and roasted coffee. Round, supple and showy! Drink 2018 – 2023

2015 – On the nose, flavors of candied red fruits, sweet pine needles, graham crackers, vanillin and dark chocolate mimic the flavors in the mouth. A bit more oak was used which shows in the toasted, rich vanilla/chocolate/cherry fruit. There is a sweet richness of herbal, tobacco leaf, leather and spice in the wine. Although fruit forward and a bit cocooned in its youth, it is more serious than some previous vintages and should become a wine worthy of cellaring. Drink 2019 - 2023

2016 – Barrel sample -

The nose shows the typical tones of blue and red fruit with spice and oak. But there is another tier of flavors with coconut and vanillin character contrasting the sweet extraction of blueberry, cherry and violets. This wine has a big body showing toasted oak, cocoa and mocha undertones and finishes with a snappy crispness. Great possibilities! To be bottled 2018, released 2019.