

Pahlmeyer



1986 Pahlmeyer Proprietary Red

Winemaker: Randy Dunn

Vineyard Designation: Caldwell Vineyard

Tasting Notes: Smokey, richly textured, with luscious plummy fruit, mint, clove and black currant undertones. This appealing and rather big wine shows elegance and complexity. Aged for 32 months in French oak. Each varietal was fermented and aged separately, then blended before bottling.

Ratings:

Robert Parker, Jr., *The Wine Advocate*, October 1988

“This proprietary wine, a blend of Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot was made by Randy Dunn, and clearly shows off his exceptional talents by virtue of its huge fruit, formidable structure, mouth coating richness, and hefty tannins. This immensely impressive wine has an outstanding depth and length, and looks like a candidate for 5-15 years of cellaring. Quite impressive.” 91-94 points

Robert Parker, Jr., *The Wine Advocate* #67, February 1990

“This newcomer's first vintage of red wine is a winner. Dense ruby with a bouquet of violets, minerals, blackcurrants, and smoky, toasty oak, this rich, full-bodied, very tannic wine needs another 3-4 years of cellaring to reach its apogee. It should last for 10-15 years.”