

## CRAGGY RANGE

*Le Sol Gimblett Gravels Vineyard 2020*

# 96 Points

The 2020 Le Sol is open and attractive on the nose, with layers of blackberry, raspberry, hints of licorice and clove, a whiff of orange peel, black tea and pencil shavings. In the mouth, the wine is silky and full; it expands without being heavy. The flavors cascade and tumble over each other as they reach for the long and elongated finish. It's an incredibly classy, structural, detailed wine of poise and presence. Blackberry and blueberry are distinctly etched into the aftertaste. We know these wines age with grace and eloquence, but it is also wonderful on release. It is worth waiting for, if you are of the patient persuasion. If not, go forth; you won't be disappointed. It fermented with 60% whole bunch and spent 30 to 40 days on the skins (depending on the fermenting vat). This assists with texture. Overextraction is not a problem given the low alcohols. It matured in French puncheons and larger format

January 31, 2024

© 2024 Kobrand Corporation, Purchase, NY



## CRAGGY RANGE

*Le Sol Gimblett Gravels Vineyard 2020*

# 96 Points

The 2020 Le Sol is open and attractive on the nose, with layers of blackberry, raspberry, hints of licorice and clove, a whiff of orange peel, black tea and pencil shavings. In the mouth, the wine is silky and full; it expands without being heavy. The flavors cascade and tumble over each other as they reach for the long and elongated finish. It's an incredibly classy, structural, detailed wine of poise and presence. Blackberry and blueberry are distinctly etched into the aftertaste. We know these wines age with grace and eloquence, but it is also wonderful on release. It is worth waiting for, if you are of the patient persuasion. If not, go forth; you won't be disappointed. It fermented with 60% whole bunch and spent 30 to 40 days on the skins (depending on the fermenting vat). This assists with texture. Overextraction is not a problem given the low alcohols. It matured in French puncheons and larger format

January 31, 2024

© 2024 Kobrand Corporation, Purchase, NY



## CRAGGY RANGE

*Le Sol Gimblett Gravels Vineyard 2020*

# 96 Points

The 2020 Le Sol is open and attractive on the nose, with layers of blackberry, raspberry, hints of licorice and clove, a whiff of orange peel, black tea and pencil shavings. In the mouth, the wine is silky and full; it expands without being heavy. The flavors cascade and tumble over each other as they reach for the long and elongated finish. It's an incredibly classy, structural, detailed wine of poise and presence. Blackberry and blueberry are distinctly etched into the aftertaste. We know these wines age with grace and eloquence, but it is also wonderful on



## CRAGGY RANGE

*Le Sol Gimblett Gravels Vineyard 2020*

# 96 Points

The 2020 Le Sol is open and attractive on the nose, with layers of blackberry, raspberry, hints of licorice and clove, a whiff of orange peel, black tea and pencil shavings. In the mouth, the wine is silky and full; it expands without being heavy. The flavors cascade and tumble over each other as they reach for the long and elongated finish. It's an incredibly classy, structural, detailed wine of poise and presence. Blackberry and blueberry are distinctly etched into the aftertaste. We know these wines age with grace and eloquence, but it is also wonderful on



release. It is worth waiting for, if you are of the patient persuasion. If not, go forth; you won't be disappointed. It fermented with 60% whole bunch and spent 30 to 40 days on the skins (depending on the fermenting vat). This assists with texture.

Overextraction is not a problem given the low alcohols. It matured in French puncheons and larger format

January 31, 2024

© 2024 Kobrand Corporation, Purchase, NY



## **CRAGGY RANGE**

*Le Sol Gimblett Gravels Vineyard 2020*

# **96 Points**

The 2020 Le Sol is open and attractive on the nose, with layers of blackberry, raspberry, hints of licorice and clove, a whiff of orange peel, black tea and pencil shavings. In the mouth, the wine is silky and full; it expands without being heavy. The flavors cascade and tumble over each other as they reach for the long and elongated finish. It's an incredibly classy, structural, detailed wine of poise and presence. Blackberry and blueberry are distinctly etched into the aftertaste. We know these wines age with grace and eloquence, but it is also wonderful on release. It is worth waiting for, if you are of the patient persuasion. If not, go forth; you won't be disappointed. It fermented with 60% whole bunch and spent 30 to 40 days on the skins (depending on the fermenting vat). This assists with texture.

Overextraction is not a problem given the low alcohols. It matured in French puncheons and larger format

January 31, 2024

© 2024 Kobrand Corporation, Purchase, NY



release. It is worth waiting for, if you are of the patient persuasion. If not, go forth; you won't be disappointed. It fermented with 60% whole bunch and spent 30 to 40 days on the skins (depending on the fermenting vat). This assists with texture.

Overextraction is not a problem given the low alcohols. It matured in French puncheons and larger format

January 31, 2024

© 2024 Kobrand Corporation, Purchase, NY



## **CRAGGY RANGE**

*Le Sol Gimblett Gravels Vineyard 2020*

# **96 Points**

The 2020 Le Sol is open and attractive on the nose, with layers of blackberry, raspberry, hints of licorice and clove, a whiff of orange peel, black tea and pencil shavings. In the mouth, the wine is silky and full; it expands without being heavy. The flavors cascade and tumble over each other as they reach for the long and elongated finish. It's an incredibly classy, structural, detailed wine of poise and presence. Blackberry and blueberry are distinctly etched into the aftertaste. We know these wines age with grace and eloquence, but it is also wonderful on release. It is worth waiting for, if you are of the patient persuasion. If not, go forth; you won't be disappointed. It fermented with 60% whole bunch and spent 30 to 40 days on the skins (depending on the fermenting vat). This assists with texture.

Overextraction is not a problem given the low alcohols. It matured in French puncheons and larger format

January 31, 2024

© 2024 Kobrand Corporation, Purchase, NY

