



2016 CHAPTER 24 LAST CHAPTER

Review Summary



95 pts “Chapter 24’s Last Chapter used to be a blend of fruit from sedimentary soils and volcanic soils. This vintage reflects Chapter 24’s new exploration of basalt permutations, focusing on fruit grown on very rocky basalt sites, according to owner Mark Tarlov. When first poured, its varied spice brings to mind dancers doing warm-ups—each individually impressive, if not in harmony. Then the dance begins, and the beauty of the wine is in watching it harmonize. The spice notes move from a background fuzz of herbs to something fine-ground and precise; the fruit loses its jitteriness and becomes round and generous while retaining a pleasant tension. It feels confident and poised.”

Patrick Comiskey
Wine & Spirits Magazine
October 2018

94+ pts “Medium to deep ruby-purple in color, the 2016 Last Chapter is a bit reduced to begin, giving way to ripe black cherries and blackcurrant liqueur notes over a savory/meaty core, with tilled black earth, floral perfume and exotic spice hints. The palate explodes with ripe black fruits: black cherry, blackcurrant and baked plum with layers of smoked meat, perfume and spice, with firm, structuring tannins and tons of freshness lifting the amazingly long, savory, mouthwatering finish. Wow!”

Erin Brooks
Robert Parker Wine Advocate
August 2018