



WINE:

2018 LILLIE

CLASSIFICATION:

LARKMEAD

PRODUCTION:

310 CASES

VARIETAL COMPOSITION:

100% SAUVIGNON BLANC

SOIL PROFILE:

PLEASANTON LOAM (CLAY)

ALCOHOL:

13.5%

FRENCH OAK AGING:

8 MONTHS

75% Foudre

25% HOGS HEAD BARRELS, 25% NEW
TONNELLERIE ERMITAGE

TASTING NOTES

The 2018 Lillie reminds us of some of the first vintages of Larkmead Sauvignon Blanc when the young vines surrounding the tasting room were producing their first crops. The current vintage is an almost 50/50 blend of these original vines coupled with a new, younger parcel of Sauvignon Blanc outside the patio, just beyond our three palm trees.

The aromas are elevated with tropical notes of guava and passionfruit, macerated peach skin, and perfectly ripe pear. A hint of Meyer lemon and thyme fill in the background notes giving this bottling of Lillie an incredibly complex aroma profile. With time in the glass, the perfume draws down, adding weight and coming together harmoniously. The wine enters the mouth broadly, a reflection of vines grown on clay soils. On the palate, the mango richness of the wine is offset with the citrus tang of a kumquat which dries out and leaves the palate coated with dusty lemon zest and leaves you desirous of a second sip.

DRINKING WINDOW

Upon release, the bright and fresh aromas and flavors in this wine outshine the wines' hidden power and potential for aging. With an additional two to three years in bottle the 2018 Lillie will soften and its vibrancy will become floral. Five years after release, the wine's pale gold color will darken and notes of honeysuckle accented with candied lemon peel will shine. Serve at cellar temperature (58°F) for the best expression of Lillie's aromas and flavors.