



WINE:  
2024 LILLIE ESTATE SAUVIGNON BLANC

PRODUCTION:  
848 CASES

VARIETAL COMPOSITION:  
100% SAUVIGNON BLANC

SOIL PROFILE:  
PLEASANTON LOAM

ALCOHOL:  
14.5%

FRENCH OAK AGING:  
100% BARREL FERMENTATION, 30% NEW

## TASTING NOTES

Since its inaugural vintage in 2009, *Lillie Estate Sauvignon Blanc* has developed a devoted following, celebrated for its richness, balance, and remarkable ageability.

Beautifully expressive, the 2024 *Lillie Sauvignon Blanc* opens with lifted aromatics of lemon blossom and grapefruit zest. A soft, creamy midpalate evokes citrus curd from a fresh lemon tart, layered with accents of lime leaf and a delicate flinty, matchstick minerality that lends depth and sophistication.

Vibrant and generously textured, the palate delivers a rush of juicy citrus, complemented by a subtle hint of lychee that adds an exotic, tropical nuance. A touch of beachy salinity weaves throughout, enhancing both the freshness and precision. The finish reveals a refined grapefruit pith tension, cleansing the palate and inviting another sip.

## REVIEWS & SCORES

*"A fruit-driven yet refined sauvignon blanc with aromas of citrus blossoms, lemon confit, salted nuts and fresh pineapple. The palate is taut and minerally, with fine acidity and a slightly saline finish. Nicely constructed. Drink or hold. 94 POINTS"*  
*James Suckling, Decanter, January 2026*

## DRINKING WINDOW

Bright yet seamless, the integration of French oak supports the wine without overshadowing it, culminating in a long, polished finish defined by bright citrus and lingering minerality. Drinking beautifully upon release, the 2024 *Lillie Estate Sauvignon Blanc* will continue to evolve gracefully over the next 5–10 years, as vibrant citrus yields to layered notes of brioche, marzipan, and ripe pear.

DRINK NOW AND FOR THE  
NEXT 5-10 YEARS