



**WINE:**

**2018 TOCAI FRIULANO**

**CLASSIFICATION:**

LARKMEAD

**PRODUCTION:**

120 CASES

**VARIETAL COMPOSITION:**

75% TOCAI FRIULANO  
25% SAUVIGNON BLANC

**SOIL PROFILE:**

PLEASANTON LOAM (CLAY)

**ALCOHOL:**

12.5%

**FRENCH OAK AGING:**

6 MONTHS, 25% NEW  
TONNELLERIE ERMITAGE

## TASTING NOTES

The 2018 Tocai Friulano has a deep, extracted gold color. The wine is dominated by notes of yellow fruit, following its golden character. The aromas scream of pineapple, Golden Delicious apple and yellow Bosc pear. The secondary notes dance in and out of the floral side of almond blossom but also of the smooth, raw skin of the almond nut. The honeyed richness on the nose is luxurious. This wine is glorious to smell, finishing with a hint of lemon and sage.

As inviting as the wine is on the nose, its true attraction is the wine's texture, which makes it so easy to pair with food. The wine leads with a creamy, almost buttery entry before it descends into citrus peel, lemon zest and lime skin. Sea foam freshness opens up and carries the finish. The wine has incredible agility: it is at once both broad and mouth coating, while leaving your palate very fresh and floral with a nearly tannic dry extract finish.

## DRINKING WINDOW

Our Tocai Friulano, released in the Spring after the previous harvest, drinks incredibly well upon release. However, because the Tocai Friulano is more food friendly than most other white wines, it makes it a good candidate for cellaring and opening during the Winter months as well.

Sadly, with just over 100 cases of wine produced each year, it is very difficult to consider cellaring this wine too long, because it is too easy to revel in the vibrancy of its youth. That said, we've had great success with pouring our Tocai Friulano at dinners when the wine has 3-4 years of age on it.