



WINE:

2016 TOCAI FRIULANO

CLASSIFICATION:

LARKMEAD

PRODUCTION:

156 CASES

VARIETAL COMPOSITION:

80% TOCAI FRIULANO
20% SAUVIGNON BLANC

SOIL PROFILE:

PLEASANTON LOAM (CLAY)

ALCOHOL:

12.0%

FRENCH OAK AGING:

7 MONTHS, 20% NEW
TONNELLERIE ERMITAGE

TASTING NOTES

In the glass, the 2016 Tocai Friulano announces itself with scents of green apple skin and sun-ripened pears. It is an especially floral wine, with an herb-flecked perfume reminiscent of newly opened citrus blossoms.

Tocai is a wonderful wine to smell and taste. Though the variety's Northeast Italian origin is inland, its expression is dominated by Mediterranean aromas and flavors. Aromatically it is intensely floral with beautiful saline and sea foam notes. In the mouth it is broad and juicy -- almost tropical -- with a Meyer lemon zest and bitter almond finish that refreshes the palate.

DRINKING WINDOW

The 2016 is a soft and open-knit wine that should be drunk upon release while it still maintains the purity of its aromas and flavors and the vibrancy of its youth.