



WINF.

2015 TOCAL FRIULANO

CLASSIFICATION: LARKMEAD

PRODUCTION:

100 CASES

VARIETAL COMPOSITION:
77% TOCAL FRIULANO
23% SAUVIGNON BLANC

SOIL PROFILE:

PLEASANTON LOAM (CLAY)

ALCOHOL:

12.5%

FRENCH OAK AGING:

50% NEW TONNELLERIE ERMITAGE

TASTING NOTES:

SINCE WE STARTED VINIFYING THE OLD VINE TOCAI BACK IN 2006, WE'VE CHOSEN TO BOTTLE THE WINE IN ONLY THE VERY BEST VINTAGES. THESE CHOICES ARE SOMETIMES NOT OUR OWN, AS THESE OLD VINES RELY ON MOTHER NATURE AND THE SUPPORT SHE OFFERS THE VINES TO REACH RIPENESS EACH YEAR. WE ARE PROUD TO DECLARE 2015 AS A VINTAGE WE CHOSE TO BOTTLE DUE TO THE LOW YIELDS AND RICHNESS THE SEASON PRESENTED US.

WITH TOCAL, AROMAS NEVER TEND TO JUMP OUT OF THE GLASS, INSTEAD THEY DRAW YOU IN. THE AROMAS OF DRIED HERB, WHITE PEAR, CITRUS, ALMOND AND PETROL ARE SUBTLE. THIS COMPLEX AND LAYERED BOUQUET BEGS FOR TIME SPENT OVER THE GLASS BEFORE TAKING YOUR FIRST SIP. ON THE PALATE THE WINE ENTERS INCREDIBLY RICH AND VISCOUS; THERE IS A SIGNIFICANT WEIGHT TO THE WINE IN THE FRONT OF THE MOUTH BEFORE THE VARIETY'S CLASSIC SALINITY AND LIME ZEST CLEANSE THE PALATE.

DRINKING WINDOW:

THE 2015 RICH VINTAGE CHARACTER AS WELL AS THE USE OF NEW FRENCH OAK HAVE GIVEN THE WINE ITS EARLY APPROACHABILITY. THERE AREN'T MANY DOMESTIC TOCAL'S THAT WILL RIVAL THIS WINE'S GRAVITAS; AND WITH ONLY 100 CASES PRODUCED, WE DON'T ANTICIPATE THIS WINE WILL BE AROUND FOR LONG, SO TAKE FULL ADVANTAGE OF THAT AND DRINK THE WINE OVER THE NEXT 3-5 YEARS.

-DAN PETROSKI, WINEMAKER