

2012 TOCAI FRIULANO

WINEMAKER NOTES:

The 2012 Tocai Friulano was bottled in March 2013. The first of our 2012 wines to go under cork, this is a favorite wine in the Larkmead line-up because of its physical and emotional attachment to our Estate's history. Physically – the grapes from these vines are rare in California, less than 10 vineyards have Tocai Friulano planted to them; and they are old, we can't pinpoint the exact date but we have documents from California State Fairs from the turn of the Century – the 19th Century - that proves the old Larkmead winery had bottled some of this rare variety. Emotionally - the vines are known as "Polly's Block" named after Polly Solari who cherished her privacy and asked her husband that the vines remain when they constructed their Calistoga ranch house in the early 1950s. After years of finding a home in the bottle at Chappellet or Stony Hill Winery, we started making wine from these grapes in 2006. We've only bottled the wine in some of the finer vintages and even then we've always blended a little Sauvignon Blanc into the wine as a means not only to balance the wine's flavor and textural profile but also to link Larkmead's past with its future.

The 2012 Tocai Friulano has a floral bouquet of fresh flowers and citrus blossoms coupled with the characteristic salinity and green almond notes of a Mediterranean white grape variety. On the palate the wine is subtle with a hint of marzipan that coats a core of ripe lime and citrus flavors. It isn't until the finish when you recognize the lemongrass of Sauvignon Blanc as a refreshing counter-point to Tocai's tendency towards bitterness. This is an exceptionally special wine but don't age it like one – drink it now and enjoy it as we will over the course of the next two years.

- Dan Petroski, Winemaker



PRODUCTION: 184 Cases

FRUIT:

100% Estate grown fruit, produced and bottled at Larkmead Vineyards

ALCOHOL: 12.9%

Aging:

Barrel aged 6 months in neutral French oak and stainless steel barrels

