



WINE:

2015 LILLIE

CLASSIFICATION:

LARKMEAD

PRODUCTION:

293 CASES

VARIETAL COMPOSITION:

100% SAUVIGNON BLANC

SOIL PROFILE:

PLEASANTON LOAM (CLAY)

ALCOHOL:

14.1%

FRENCH OAK AGING:

8 MONTHS, 25% NEW

TONNELLERIE ERMITAGE

75% Foudre

25% HOGS HEAD BARRELS

TASTING NOTES

The 2015 Lillie Sauvignon Blanc with its pale gold color immediately presents itself with warm aromas that draw you down into the glass. The vintage doesn't provide us with the pungency of lemon zest and citrus blossom in the wine's perfume, but more subtle aromas of tangerine skin and honeydew melon rind. The notes in these aromas are deep and elegantly textured.

The wine enters the mouth vibrantly, washes and coats the entire palate and finishes fresh. The trajectory of flavors arc from fresh flowers and mint to lime curd and a touch of honey. The finish is absolutely beautiful as it unwinds itself from its honeyed viscosity to the subtle citrus and tartness of a green almond.

DRINKING WINDOW

Due in part to drought conditions and the warmest August in nearly five vintages, 2015 was a very early harvest. The first of our two Sauvignon Blanc harvests for the vintage commenced on August 12th. Under these climatic conditions, you risk the potential loss of acidity in the wine; however, we were able to preserve the freshness with our early harvest decisions and thus the 2015 Lillie is a wonderfully textured wine that carries incredible amount of immediate drinking pleasure. I recommend drinking this wine upon release and over the course of the next 3-5 years. Due to the wine's viscosity, I recommend serving this wine slightly cooler than cellar temperature, around 48-50°F.