



WINE:

2016 LILLIE

CLASSIFICATION:

LARKMEAD VINEYARDS

PRODUCTION:

285 CASES

VARIETAL COMPOSITION:

100% SAUVIGNON BLANC

SOIL PROFILE:

PLEASANTON LOAM (CLAY)

ALCOHOL:

14.0%

FRENCH OAK AGING:

10 MONTHS, 20% NEW

TONNELLERIE ERMITAGE

75% Foudre

25% HOGS HEAD BARRELS

TASTING NOTES

The 2016 vintage produced one of the most exciting Sauvignon Blancs from our estate since our first bottling in 2005. This is a youthful, vibrant wine that stood up to aging for 10 months in oak and two months in stainless steel prior to bottling.

This explosive vintage of Lillie features incredibly pungent, heady aromas that jump out of the glass, and range from thyme and lychee to lemongrass and passion fruit. These primary scents then give way to reveal crushed rock, fresh flowers and lemon oil.

Upon first sip, the waxy, Semillon-like texture masks the palate's complexity; this is due to the wine's extended aging in oak. With time in the glass, the lighter, cooler nature of the vintage pulls the wine inward, leading to a taut finish, and a lingering dusty, lemon/herbaceous tone.

DRINKING WINDOW

Our first release from the 2016 vintage, the Lillie Sauvignon Blanc, forecasts nothing but good things ahead for the Larkmead red wines. With the vintage's lighter body and fresh structure, the wines will be drinkable upon release and are expected to remain tense and precise for many years to follow. We suggest drinking the 2016 Lillie now and over the course of the next 5 to 7 years, as it most closely resembles the 2011 (another cool year), which is still drinking beautifully.