



WINE:

2019 LILLIE

CLASSIFICATION:

LARKMEAD

PRODUCTION:

337 CASES

VARIETAL COMPOSITION:

100% SAUVIGNON BLANC

SOIL PROFILE:

PLEASANTON LOAM (CLAY)

ALCOHOL:

13.5%

FRENCH OAK AGING:

10 MONTHS

75% Foudre

25% HOGS HEAD BARRELS, 36% NEW

TONNELLERIE ERMITAGE

TASTING NOTES

Crop yields were slightly above average across all varieties in 2019, despite it being a warm and dry vintage. With a couple more clusters on each vine, it slowed down the sugar ripening in the grapes and we were able to methodically harvest our small parcel of Sauvignon Blanc next to the winery at the end of August.

The warm weather and moderate rainfall really express themselves in the aromatics. The straw-colored wine immediately projects beautiful beeswax, honeysuckle, and lychee tones on the nose. The velvety notes of white lily, the yellow skin of guava, and the seeds of a passion fruit all emerge with air and time in the glass.

On the palate, the wine is full of candied lemon peel, a little bit of salty taffy and lime zest. It is a vivacious wine with a playful palate that is slightly different from what you would have expected based on the aromas on the nose. But with a second and third mouth-coating sip, the palate gains weight and complexity and develops beautiful fruitfulness.

DRINKING WINDOW

This young 2019 Lillie Sauvignon Blanc is built for aging; although the acidity isn't searing, the wine has tremendous balance and will handle 5+ years of cellaring without a problem. If you want to bring brightness and freshness to the table now, we recommend serving the wine at cellar temperature (58°F) and decanting the wine on release.