



WINE:

2020 LILLIE

CLASSIFICATION:

LARKMEAD

PRODUCTION:

279 CASES

VARIETAL COMPOSITION:

100% SAUVIGNON BLANC

SOIL PROFILE:

PLEASANTON LOAM (CLAY)

ALCOHOL:

14.6%

FRENCH OAK AGING:

10 MONTHS

85% Foudre

15% Hogs Head Barrels

36% New French Oak

Tonnellerie Ermitage

TASTING NOTES

The 2020 vintage was one of the warmest years recorded for Larkmead, not due to reoccurring heat spikes but instead by consistently warm days and nights. The winter started dry and warm, these conditions persisted throughout a warm summer and even warmer harvest. Due to the climatic conditions, our yields for Sauvignon blanc were considerably lower, but the vines presented great concentration of flavors and incredible quality.

The 2020 Lillie is a compelling and incredibly expressive wine. The nose is filled with notes of white blossom, lemon curd, pear, and lychee. There is an exotic citrus element presenting a hint of tangerine and orange blossom that is nicely balanced by a touch of French oak, and freshly baked brioche. The wine has delicious weight and tension on the palate, balancing bright acidity with steely minerality. There is a juicy and opulent core to the midpalate that adds layers of texture and length and entices you to take another sip.

DRINKING WINDOW

The delicious and floral nature of the 2020 Lillie Sauvignon blanc makes this a delightful wine to enjoy upon release. It will be drinking beautifully now and aging gracefully for the next 2-3 years, at which time bright notes of lemon zest and lychee will transform to notes of candied lemon peel and honeysuckle. It is recommended to enjoy at cellar temperature (58°F) throughout this Spring; should you wish to hold onto a bottle, the weight and balance of this wine provide you the opportunity to cellar and enjoy over the next several years.