



WINE:
2022 LILLIE ESTATE SAUVIGNON BLANC

PRODUCTION:
645 CASES

VARIETAL COMPOSITION:
100% SAUVIGNON BLANC

SOIL PROFILE:
PLEASANTON LOAM

ALCOHOL:
13.5%

FRENCH OAK AGING:
100% BARREL FERMENTATION, 39% NEW

TASTING NOTES

The 2022 *Lillie* Estate Sauvignon Blanc is a powerfully expressive and aromatic wine. Notes of lemon curd, peach blossoms, clementines, and white flowers explode from the glass.

Bright citrus and floral notes are balanced by a bouquet of warm brioche with nuanced herbal notes of sage and mint. The palate is fresh, juicy, and incredibly vibrant. The natural acidity of the Sauvignon Blanc from our historic estate plays nicely with the creamy midpalate from the barrel fermentation.

DRINKING WINDOW

This wine pairs beautifully with food, especially oysters or a wide selection of cheeses. The 2022 *Lillie* Estate Sauvignon Blanc is best served chilled and will continue to open in the glass over several hours. Drink now or cellar as this wine is built for extended aging – the complexity of the palate will only grow with time.

DRINK NOW AND FOR THE
NEXT 5-10 YEARS

REVIEWS & SCORES

“Smells of white flowers and lemon oil. Beautiful floral notes of lemon pith, grapefruit and green apple have a wonderful, electric sizzle thanks to fantastic acidity. Bright, juicy and delicious.”

Alder Yarrow, jancisrobinsons.com, February 2024