



VINTNER & GROWER  ESTABLISHED 1895

2010 LILLIE SAUVIGNON BLANC

WINEMAKER NOTES:

Pale straw color; Wonderful aromatic intensity: piercing grapefruit, tangy lemon and smoky flint then exotic lemongrass and ginger complexity with underlying almond and fig richness. Very dry, crisp and tightly-coiled palate. Fresh sea spray and mint notes blend with the grassy citrus intensity. Building almondy richness offers increasing texture as it opens, yet the wine retains pin point steely acidity throughout. Serve no cooler than 55F to allow the wine's subtle texture to unfold.

On the heels of the magnificent inaugural 2009 Lillie bottling, we raise the standard further still with this astonishingly intense wine. A classic expression of northern Napa Valley Sauvignon Blanc vinified to balance the variety's natural vibrancy and acid-driven structure with the richness and harmony that come from extended lees aging in subtle French oak. This is a superbly executed wine that holds real depth and concentration. It steadily builds on the palate over the course of the evening to offer a fine tension between fruit brilliance, textural richness and acid precision. This is the rare Sauvignon Blanc grown from extremely low-yielding mature vines that can offer increasing complexity for up to a decade's cellar aging.

- ANDY SMITH, WINEMAKER

"The 2010 Sauvignon Blanc Lillie flows from the glass with citrus, white peaches, flowers and mint. It shows good depth, with a little additional volume from the fermentation in oak. The combination of textural richness and varietal character makes this a beautiful, totally complete Sauvignon Blanc. Anticipated maturity: 2012-2016."

-Antonio Galloni, 92 Points, Wine Advocate, Issue 198, 12-23-11



PRODUCTION:
263 Cases

FRUIT:
100% Estate grown fruit, produced and bottled at
Larkmead Vineyards

VARIETAL COMPOSITION:
100% Sauvignon Blanc

AGING:
French oak foudre 'Mark Grenier' and
French oak barrels for 12 months

