

Larkmead

VINEYARDS

VINTNER & GROWER



ESTABLISHED 1895

2011 LILLIE SAUVIGNON BLANC

WINEMAKER NOTES:

Pale straw color; Fresh, bright and intense aromas: piercing lime and saline minerals open to richer honey and apricot, candied ginger with an edge of sharp green herbs and freshly cut grass. Immediate richness and depth to the palate: cantaloupe melon, lemongrass, flint and honey. Beautifully integrated multi-dimensional palate. Exotic mango, sage and lemon zest on the long echoing tense finish. Serve no cooler than 55F to allow the wine's layered texture to unfold.

Our 2011 'Lillie' offering is a tale of opposites attract. Arising from the lowest yielding Sauvignon Blanc vintage in Napa history, the wine screams of pure vine extract and natural fruit density. Yet 2011 was also the coldest vintage for 40+ years, so that density is offset by taut muscular acidity. As the two collide they begin to harmonize, integrate and bind together. The result has the richness of 2009 with the bracing acidity of 2010. The acidity is a touch more green apple than 2010's citrus and the fruit very much in the melon range of 2009. Enjoy this summer for its youthful intensity but save a bottle for two or three years and allow the lime/honey richness to develop further.

- ANDY SMITH, WINEMAKER

"The 2011 Sauvignon Blanc Lillie boasts gorgeous depth and richness because of the low yields of that year. The early harvest and blocked malo preserves plenty of varietal nuance and character. The 2011 is a striking wine, but it is one of the bigger, larger-scaled whites in the vintage."

-Antonio Galloni, 92 Points, Wine Advocate, Issue 204, 12-27-12



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 11 months

