



**WINE:**

2017 LILLIE

**CLASSIFICATION:**

LARKMEAD

**PRODUCTION:**

374 CASES

**VARIETAL COMPOSITION:**

100% SAUVIGNON BLANC

**SOIL PROFILE:**

PLEASANTON LOAM (CLAY)

**ALCOHOL:**

14.0%

**FRENCH OAK AGING:**

8 MONTHS, 20% NEW

TONNELLERIE ERMITAGE

64% Foudre

36% HOGS HEAD BARRELS

## TASTING NOTES

The 2017 vintage produced one of the most thought-provoking Sauvignon Blancs from our Estate since our first bottling of Lillie in 2009.

The warm vintage yielded a wine with incredible gravitas and weighty aromas that draw you into the glass. The richness of the nose leads with papaya and mango, followed by beeswax and honeyed lemon. This is a viscous, thick Sauvignon Blanc with layered upfront aromas that are almost impenetrable until the wine warms up in the glass when notes of green pear skin and citrus blossom emerge.

On the palate, the wine is dense and broad; its expansiveness coats the entire lower palate with a waxy texture. Yellow quince flavors are followed by the memory of the tropical papaya and mango. Shortly after, the wine leaves the palate on an upward trajectory with the freshness of lime zest, clearing your palate for a second sip.

## DRINKING WINDOW

The density of texture on the palate makes this wine not only a hedonistic wine to drink now but also a candidate for aging. With an additional two to three years of bottle age, it will unveil layers of floral complexity behind the upfront orange, yellow and green fruit. At five to seven years, from its vintage date (2022-2024) the wine will become richer and more honeyed.

Serve at cellar temperature (58°F) for the best expression of the wine's aromas and flavors.