

## 2010 TOCAI FRIULANO

## WINEMAKER NOTES:

Produced only in the best vintages since 2006, our Tocai Friulano is the first release from the 2010 vintage. A mirror to the growing season itself, the wine evolves slowly with soft, broad, subtle nuances in the nose and on the palate. Our Tocai Friulano vines date back to origins of the Larkmead estate in the late 19th Century and echo the vineyard's Italian heritage. Tocai, a native of Italy's northeast region of Friuli, is a serious white wine for summer drinking.

A pale gold, straw-green color leads you to a saline character that sits atop ripe melon, orange pith and almond blossom notes. The unique aromatic profile continues on the palate with a gentle weight reflective of the wine's low alcohol content. Subtle sweet and savory notes of marzipan, ripe pear and a hint of anise are buoyed by a piquant acidity supplied by the Sauvignon Blanc we've blended into the wine.

The wine's broad, textured mouth feel almost begs it be paired with food. Best served above 50 degrees to allow for a full, nuanced presentation and consumed from release date to 2-3 years from the vintage date.

- Dan Petroski, Associate Winemaker



PRODUCTION: 116 Cases

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

> VARIETAL COMPOSITION: 80% Tocai Friulano 20% Sauvignon Blanc

AGING: Stainless steel and neutral oak barrels for 6 months

