



Larkmead 2005 Napa Valley Sauvignon Blanc

The first white wine produced from the Larkmead estate, the 2005 Sauvignon Blanc is lively, fresh and balanced. This limited production wine made from 100% Sauvignon Blanc was barrel fermented then aged in neutral French oak for nine months, giving it a rich mouth-feel that ends with a crisp finish. Excellent as an apéritif, this wine will also pair well with creamy cheeses and lighter entrées.

Winemaker Notes:

Alcohol 14.1%
100% Estate grown fruit
100% Sauvignon Blanc
Barrel fermented and aged 9 months in neutral French oak
280 cases produced



“Intensely aromatic nose combines bright zesty citrus and melon notes. As the wine opens, richer aromas of ripe apple, sweet sherbet and meyer lemon dominate. The palate is immediately fresh and lively with sweet citrus and cantaloupe flavors that lead to a creamy textured mid-palate and a long satisfyingly crisp finish. Serve no cooler than 55F to allow the wine’s subtle texture to unfold.” *Winemaker Andy Smith*

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