



2006 Larkmead Vineyards Sauvignon Blanc, Napa Valley

Our second bottling of Sauvignon Blanc builds upon the great inaugural vintage with an extra layer of aromatic and structural power. We are very proud of this dynamic bottling.

Winemaker Notes:

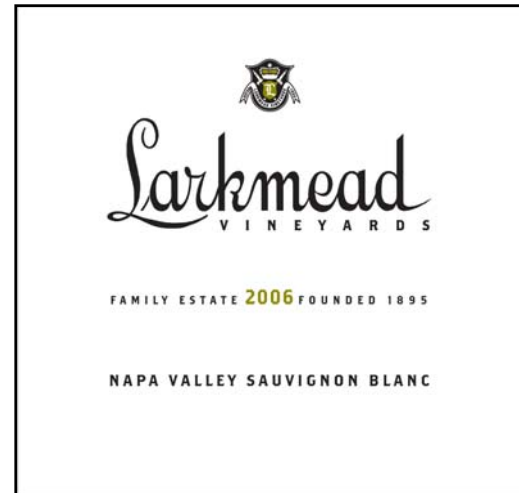
Alcohol 14.7%

100% Sauvignon Blanc, 61% Larkmead + 39%

D'Ambrosio Vyd

Barrel aged 8 months in 9% new French oak, balance neutral oak

560 cases produced



“A light green/straw color precedes explosive aromatics of citrus rind, grapefruit and honeysuckle. The palate is bright, zesty and energetic. Flavors of clementine and ripe melon surround a tight core of honeyed minerals and deep fruit extract. The mid-palate is creamy and textured and balanced by prominent chalky acidity which lifts the finish. Serve at no cooler than 50 degrees to allow the wine’s full character to emerge. Two to three years aging will see the honeyed citrus character gain in richness balancing the vibrant acidity and allowing the wine to naturally unfold. This wine holds unusual aging potential for a Napa Valley Sauvignon Blanc.”

-Winemaker Andy Smith

Robert Parker Wine Advocate 90 POINTS

“They have added a 2006 Sauvignon Blanc to the portfolio, which sees about 10% new oak, and shows the classic Sauvignon notes of honeyed grapefruit, fig, melon, and lemon grass. It is a medium-bodied wine but has surprising intensity and length. Drink it over the next 1-2 years.” 12-28-07, Issue 174.

For more information contact:

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