



2007 Larkmead Vineyards Sauvignon Blanc, Napa Valley

Winemaker Notes:

Alcohol 14.1%

100% Sauvignon Blanc, 56% Larkmead +
44% D'Ambrosio Vyd

Barrel aged 8 months in 17% new French oak,
balance neutral oak & stainless barrels

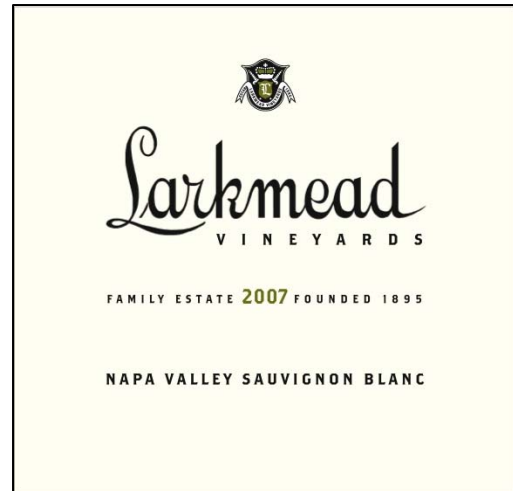
873 cases produced

“The first release from the ground-breaking 2007 vintage, our barrel-fermented and aged 2007 Sauvignon Blanc combines the intensity and precision of this long, cool growing season with the balanced richness that is evident in all our Estate wines from this low-cropping, naturally-concentrated year.

Pale straw color with hints of gold; Great aromatic intensity with ripe honeydew melon, zesty grapefruit and flint notes and a fleeting suggestion of fresh mint. The palate continues the theme with fresh citrus and Clementine richness that builds and expands gradually but always maintains a lingering sense of earthy minerality and energetic, vibrant acidity. Finishes long, persistent and elegant.

Serve at no cooler than 50 degrees to allow the wine's full potential to shine. A couple of year's aging will see the lovely natural texture come forth to offer an increasing dramatic drinking experience.”

-Winemaker Andy Smith



For more information contact:

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