



2008 Larkmead Vineyards Tocai Friulano, Napa Valley

Winemaker Notes:

Alcohol 13.1%

80% Tocai Friulano, 20% Sauvignon Blanc

100% Estate Grown Fruit

Barrel fermented and aged 8 months in neutral French oak and Stainless Steel barrels

114 cases produced

“Light gold/green in color.

The 2008 Tocai Friulano represents the signature style of Larkmead's developing white wine program -- a program that focuses on producing unique, intensely aromatic and refreshingly nuanced white wines.

Aromas of spring blossoms and ripe pear dominate the floral and fruit forward nose. The wine's perfumed freshness continues to evolve as it aerates and warms in the glass bringing forth sweet lemon grass and a soft fennel character. In the mouth a subtle tropical oiliness commands your attention in the front of the palate but is counterbalanced by the wine's green apple acid and lime zest on the finish.

Barrel fermented for eight months in stainless steel and neutral French Oak barrels, the wine is poised between being a crisp, refreshing summer white while maintaining the body, richness and texture of a more serious drinking wine.”

-Assistant Winemaker Daniel Petroski

