
LIOCO

2018 Lolonis Vineyard
Redwood Valley
Sauvignon Blanc

AROMA

match stick, vanilla bean, anise

FLAVOR

lime leaf, dragonfruit, quince

FOOD PAIRINGS

tea leaf salad, spring frittata, chèvre in oil

VINIFICATION

1.53 tons hand-harvested on Sept. 28. Clusters were whole cluster pressed before being fermented in mix of neutral oak and stainless steel barrels. Malolactic fermentation was blocked to preserve freshness and tension in the wine. Aged for 9 months on the lees before being bottled unfiltered.

SITE

This historic Prohibition-era ranch boasts some of the oldest known *Vitis Vinifera* plantings in California. The Sauvignon Blanc was planted in 1945. The vines are head-trained and dry-farmed organically on red clay soils strewn with fist-sized rocks. An extreme diurnal shift necessitates longer hang times (and a steady temperament). The vineyard is overseen by husband/wife duo Denise + Athan Poulos.

NOTES

This virused, irregular, extremely old block of SB has given us problems every year. The ends always justify the means, but making balanced wine here requires a lot of work and some luck to boot. We've been putting in the work—identifying certain blocks with healthier looking canopies and greener leaves (presumably less impacted by virus). We make additional passes in our rows to green drop—an attempt to bring the often unruly crop into balance. And we sample relentlessly in the fall to ensure we pick this fruit at exactly the right moment where the raging acidity and elusive sugars come into balance. In 2018, the "luck" part played an equally large role as Mother Nature delivered us a near-perfect growing season absent the heat we saw in 2017. We harvested this fruit under cool September skies and pressed out a flavor dense SB that gives it's rivals from the Loire a run for the money.

DETAILS

Vineyard: Lolonis	Total acidity: 7.5 g/l
Appellations: Redwood Valley	Residual sugar: 0.3 g/l
County: Mendocino	Alcohol: 13.5%
Winemaker: Drew Huffine	Yield: 2.5 T/acre
Production: 183 cases	Clones: FPS 01
Anticipated maturity: 2020-2025	Harvest date: 9/28/2018
pH: 3.1	Bottling date: 2/5/2019
Brix: 22.7°	

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