
LIOCO

2014 *Alfaro Vineyard*
Santa Cruz Mountains
Gruener Veltliner

AROMA

granny smith apple, white flower, green tea

FLAVOR

lime leaf, rock salt, spiced apple

FOOD PAIRINGS

scallop ceviche, grilled spot prawns, abalone

VINIFICATION

3.87 tons hand-harvested on September 23. Intensive sorting performed. Berries were "broken" before being pressed. Fermented on lees for 4-months (no battonage) in neutral oak casks. Aged in stainless steel for 5-months. A slow malolactic fermentation completed. Bottled without fining or filtration.

SITE

A south-facing vineyard near the town of Aptos, at an elevation of 500 feet, a mere 4.5 miles from the Pacific Ocean. Planted in the late 1990's. Soil is a deep colluvial fan of sandy loam with excellent drainage. Exchange of fog/sun ensures proper vine respiration & very even ripening.

NOTES

We've been rocking Gruener since the mid-90's. Matt used to sell VinDivino and fell hard for the Federspiel versions from the Wachau. Kevin had two pages devoted to Austrian greats Alzinger, Brundlmayer, Hirtzberger, Knoll, Nigl, Nikolaihof on his Spago-Beverly Hills wine list. So when Richard Alfaro called us to inquire if we might be interested in some GruVe from his sandy Santa Cruz Mountains site, the answer came fast. Named for its sandy loam soil, La Playita Vineyard ("little beach" in Spanish) encompasses 1.25 acres. South facing and sitting at approximately 500' elevation next to a seasonal stream, the vineyard is at the coolest spot on the Alfaro farm. When planted in 2008, there were only about 10 acres of Gruener Veltliner in all of California; today there are approximately 150 acres planted -- and La Playita Vineyard was the first one that was CCOF Certified Organic in the state.

DETAILS

Vineyard: Alfaro	Total acidity: 6.9 g/l
Appellation: Santa Cruz Mountains	Residual sugar: 0.3 g/l
County: Santa Cruz	Alcohol: 12.3%
Winemaker: John Raytek	Yield: 2.5 T/acre
Production: 180 cases	Clone: unknown
Anticipated maturity: 2016-2022	Harvest dates: 9/23/2014
pH: 3.14	Bottling date: 1/15/2016
Brix: 19.9	

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