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# LIOCO

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2015 Alfaro Vineyard  
Santa Cruz Mountains  
Gruener Veltliner

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## AROMA

yellow apple, chamomille, rock salt

## FLAVOR

fresh ginger, marmalade, mineral

## FOOD PAIRINGS

uni on toast, Babaganoush, pork schnitzel

## VINIFICATION

1.85 tons hand-harvested on September 4. Intensive sorting performed. Berries were "broken" before being pressed. Fermented and aged on lees for 9-months (no battonage) in stainless steel. Malolactic fermentation was blocked to maintain freshness and tension in the wine. 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. Maritime climate necessitates extended hang times. Farmed by Rich Alfaro.

## NOTES

Rich Alfaro has a thing for the obscure. So it made perfect sense that he would graft over some of his prized Chardonnay with cuttings of GruVe that he "imported" from Austria. He selected the coolest part of his vineyard, a block located near a seasonal stream, for this impostor grape. The ensuing wines offer up a wholly unique expression of Gruener—one part Teutonic, three parts Santa Cruz. There is that saline thing that all our wines from this ocean cooled valley have.

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## DETAILS

Vineyard: Alfaro	Brix: 21.5
Appellation: Santa Cruz Mountains	Total acidity: 6.9 g/l
County: Santa Cruz	Residual sugar: 0.1 g/l
Winemaker: John Raytek	Alcohol: 13.0%
Production: 85 cases	Yield: 1.5 T/acre
Anticipated maturity: 2017-2023	Clones: unknown
pH: 3.07	Harvest dates: 9/4
	Bottling date: 6/27

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