



**2017 Lolonis Vineyard
Redwood Valley
Sauvignon Blanc**

AROMA

gun flint, lime peel, thyme

FLAVOR

quince, grey salt, honeysuckle

FOOD PAIRINGS

Crottin de Chavignol, trout with brown butter

VINIFICATION

4.1 tons hand harvested on Sept. 16. Clusters were whole-cluster pressed before being fermented in a mix of neutral oak and stainless steel barrels. Malolcatic fermentation was blocked to preserve freshness and tension in the wine. Aged for 9 months on the lees and settled in steel for 1 month before bottling.

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

Now in our third year at this historic vineyard, we're just beginning to make some sense of things. Given the remarkable vine age (75 years), the rampant virus in the vineyard, and the extremely irregular grape maturation...how best to approach? Location, location, location. We've ID'd a section of the vineyard near a seasonal steam that seems to ripen more slowly and with semi-consistent sugars. Still, of all the vineyards under LICO's purview, this is probably the most difficult one to nail our pick dates. Miss too early and the wine will come in electric at 2.9 pH (and may not even ferment!). Miss too late, enter the gooseberries. Our friend Alex MacGregor from Saracina Winery has been making wine from Lolonis Vyd for 15 years and he lives nearby. Alex was a huge help in 2017, getting us crucial grape samples every couple of days. In the end, we took a gamble—waited out the Labor Day heat storm—and brought in some clean, balanced, densely flavored SB grapes. Thanks Alex!

DETAILS

Vineyards: Lolonis	Total acidity: 7.1 g/l
Appellations: Redwood Valley	Residual sugar: 0.8 g/l
County: Mendocino	Alcohol: 13.1%
Winemaker: Drew Huffine	Yield: 1.5 T/acre
Production: 147 cases	Clones: FPS 01
Anticipated maturity: 2018-2020	Harvest date: 9/16/2017
pH: 3.1	Bottling date: 7/24/2018
Brix: 22.0	

