

LIOCO

Sauvignon Blanc 2022



VINEYARD
Lolonis

APPELLATION
Redwood Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.1%

VOLUME
750^{ML}

AROMA

tarragon,
white grapefruit,
pulverized stone

FLAVOR

satsuma,
Key lime,
jasmine flower

FOOD PAIRINGS

crab Louis,
trout Almondine,
goat cheese tart

SITE

This historic Prohibition-era ranch boasts some of the oldest known vitis vinifera plantings in California. This Sauvignon Blanc, planted in 1942, may very well be the oldest SB in N. America. These soldiering, head-trained vines have been dry-farmed on soils of red clay strewn with fist-sized rocks. The farming has been organic since inception. At 31mi from the coast and 850ft in elevation, the vineyard sees 40-60° diurnal shifts. It is overseen by husband/wife duo Athan & Denise Poulos.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

PH BALANCE

3.28

RESIDUAL SUGAR

0.2 g/l

TOTAL ACIDITY

6.9 g/l

BRIX

21.4°

VINIFICATION

2.193 T of micro-sized clusters were hand-harvested on Sept 28th. Fruit was whole-cluster pressed into a mix of neutral oak puncheons, cigar-shaped barrels, and stainless steel drums. Aged for 6 months on the lees before being bottled unfiltered.

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GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

