

AROMA

peach pit, riverstone, honeysuckle

FLAVOR

apricot, clover, chalk

FOOD PAIRINGS

olive oil poached branzino, calamari salad, ricotta ravioli

VINIFICATION

2.75 tons were hand-harvested on Sept 10. Fruit was whole cluster pressed, intentionally oxidized, and sent to neutral French oak barrels. Wine fermented on wild yeasts and underwent a naturally occurring malo-lactic fermentation. Aged in barrel on the lees for 4 months, and then racked to stainless steel for one month before bottling without fining or filtration.

SITE

The Lost Slough Vineyard in Yolo County sits in the heart of the Clarksburg AVA. It is planted below sea level (!) on the black peat soils of the California Delta, to the east of the San Francisco Bay. An advanced levee system here holds back the vast tidal river waters. This interior zone sees hot days and cold nights which quickly ripens the fruit and invites earlier harvest dates. The vineyard is under the direction of Steve Matthiasson who is farming it with no herbicides or pesticides.

NOTES

Sara and I are not shy about our love of Italian wine. We both began our respective wine careers selling Italian wine, and really never stopped pursuing it as both a hobby and source of inspiration for LIOCO. While the focus of the winery has long been on French varieties, we keep the door open to exciting new discoveries, whatever they may be. When our 2022 Grüner Veltliner grapes were compromised by the intense Labor Day Weekend heat (and rain that followed), we went looking for a temporary stand-in. We needed a wine that served a similar function in our tasting room: crisp, crushable, affordable, with a story worthy of the LIOCO label. What we found was this Cortese from a vineyard way off the map in the middle of the Sacramento delta. The fact that our friend Steve Matthiasson was involved in farming the vineyard cemented the deal for us. The fruit came in on one hot September day and pressing it gave us all a thrill as the winery filled up with exciting aromatics never experienced before. This wine was one of the standout surprises of the vintage. So much so that we plan to continue at Lost Slough in 2023. More to come!

DETAILS

Vineyard: Lost Slough	pH: 3.14
Appellation: Clarksburg	Brix: 21.7°
County: Contra Costa	Total acidity: 8.7 g/l
Winemaker: Drew Huffine	Residual sugar: 0.1 g/l
Production: 132 cases	Alcohol: 13.5%
Anticipated maturity: 2024-2026+	Yield: 4 T/acre
	Clones: Unknown
	Harvest dates: 9/10
	Bottling date: 2/14/2023

