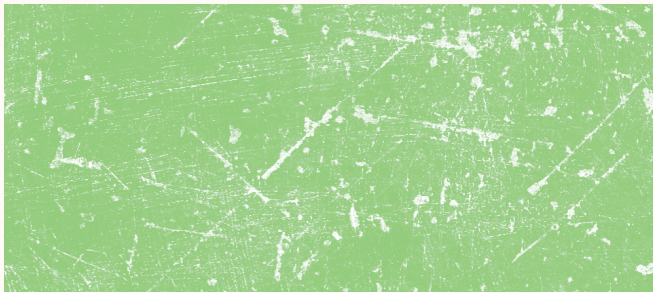


LIOCO

Old Vine White Wine 2022



VINEYARD
Lolonis

APPELLATION
Redwood Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
12.9%

VOLUME
750^{ML}

AROMA
chervil,
petrichor,
lime blossom

FLAVOR
mirabelle,
yellow kiwi,
honeycomb

FOOD PAIRINGS
cod fish & chips,
amberjack crudo,
spring pea ravioli

PH BALANCE
3.11
RESIDUAL SUGAR
0.3 g/L

TOTAL ACIDITY
7.7 g/L
BRIX
20.1°

VINIFICATION
1.07T Sauvignon Blanc, .16T Sémillon,
and .15T Chardonnay hand-harvested on
Sept 28th. All three varieties went directly to
press without any sulfur additions.
Co-fermented on wild yeasts in an acacia
wood barrel. Once malolactic fermentation
had completed, the wine was racked to
stainless steel for one month and then
bottled without fining or filtration.

SITE
This historic, Prohibition-era ranch boasts some of
the oldest known vitis vinifera plantings in California.
The Sauvignon Blanc & Semillon were planted in the early
1940s, the Chardonnay in the 70s. These head-trained vines
are dry-farmed, organically since inception, on red clay soils
strewn with rocks. At 31mi from the coast and 850ft in
elevation, the vineyard sees extreme diurnal shifts of 40-60°.
It is overseen by Athan & Denise Poulos.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

LIOCOWINE.COM

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.

