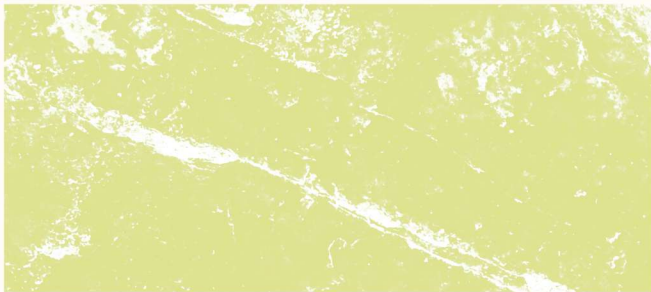


LIOCO

Sauvignon Blanc 2018



VINEYARD
Lolonis

APPELLATION
Redwood Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.5%

VOLUME
750^{ML}

AROMA

match stick,
vanilla bean,
anise

FLAVOR

lime leaf,
dragonfruit,
quince

FOOD PAIRINGS

tea leaf salad,
spring frittata,
chèvre in oil

PH BALANCE

3.19

RESIDUAL SUGAR

0.3 g/l

TOTAL ACIDITY

7.5 g/l

BRIX

22°

VINIFICATION

1.53 tons hand harvested on Sept 28. Clusters were whole cluster pressed before being fermented in 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 before being bottled unfiltered.

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.

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.

