

# LIOCO

## Sauvignon Blanc 2023



**VINEYARD**  
Ascona

**APPELLATION**  
Santa Cruz Mountains

**COUNTY**  
Santa Cruz

**ALCOHOL BY VOLUME**  
13.6%

**VOLUME**  
750<sup>ML</sup>

**AROMA**  
pomelo,  
wild sage,  
yellow kiwi

**FLAVOR**  
tarragon,  
quartz mineral,  
grapefruit pith

**FOOD PAIRINGS**  
seared scallops  
w/ lime zest,  
yellowtail cru-viche

### SITE

This exposed ranch at the crest of the Santa Cruz Mountains sits above the fogline at 2400' on a thin layer of Vaqueros sandstone and sandy loam with rock just below. A rare clone of Alto Adigean Sauvignon Blanc planted in 2018 seems well suited to this mountainous aspect. Facing west and just 15 mi from the foggy Pacific, this marginal zone requires a dedicated viticultural approach. Growers Ken + Abbey Swegles, who farm it organically, are up to the task.

**PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA**  
CONTAINS SULFITES

**PH BALANCE**  
3.18  
**RESIDUAL SUGAR**  
0.5 g/L

### VINIFICATION

0.8 tons of micro-sized clusters were hand-harvested on October 4<sup>th</sup>. Fruit was whole-cluster pressed into a one neutral barrique and one cigar-shaped barrel. Fermented on wild yeasts and aged on the lees for 10-mos with no stirring. Bottled unfinned/unfiltered.

**TOTAL ACIDITY**  
6.9 g/L  
**BRIX**  
22.8°

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CA CRV

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.

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