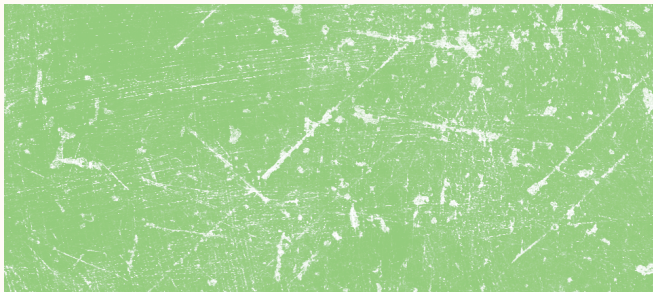


LIOCO

Old Vine White Wine 2018



VINEYARD
Lolonis

APPELLATION
Redwood Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.6%

VOLUME
750^{ML}

AROMA

kiwi,
cilantro,
beeswax

FLAVOR

peach pit,
lemon bars,
white tea

FOOD PAIRINGS

hamachi sashimi,
potato latkes,
spring pea
pappardelle

PH BALANCE

3.29

RESIDUAL SUGAR

0.9 g/L

TOTAL ACIDITY

6.9 g/L

BRIX

22.8°

VINIFICATION

A field blend composed of **50% Sauvignon Blanc + 30% Sémillon + 20% Chardonnay** totaling 2 tons was harvested on Sept. 28 and Sept. 13, respectively. The SB and Sémillon were co-fermented in neutral oak; the Chardonnay in tank, with malolactic fermentation completing naturally. Aged for 9 months in barrel/tank.

SITE

This historic Prohibition-era ranch boasts some of the oldest known *Vitis vinifera* plantings in CA. The SB and Sémillon were planted in the early 1940s, the Chardonnay in the 1970s. All of 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. The vineyard is overseen by the capable husband/wife duo Athan and Denise Poulos.

BOTTLED AND PRODUCED 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.

