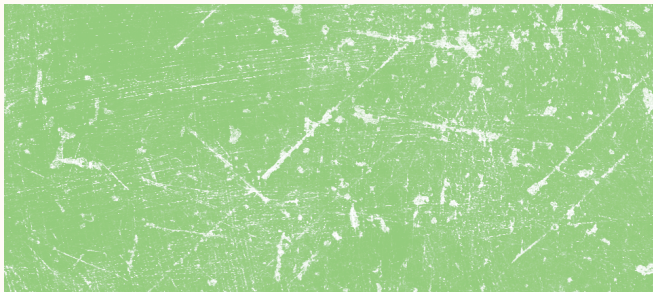


LIOCO

Old Vine White Wine 2019



VINEYARD
Lolonis

APPELLATION
Redwood Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.5%

VOLUME
750^{ML}

AROMA
key lime,
shortbread,
lemongrass

FLAVOR
quince,
rock salt,
pomelo

FOOD PAIRINGS
creamy hummus +
grilled pita,
mojo de ajo shrimp,
herbed chèvre +
seeded cracker

SITE

This historic Prohibition-era ranch boasts some of the oldest known *Vitis vinifera* plantings in California. The Sauvignon Blanc + Sémillon vines were planted in 1942, and the Wente Chardonnay in the early 70s. Vines are head-trained and dry-farmed organically, on red clay soils strewn with fist-sized rocks at 800-900ft. elevation. Extreme diurnal shift necessitates longer hang times (and a steady temperament). Vineyard is overseen by husband/wife duo Denise + Athan Poulos.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

LIOCOWINE.COM

PH BALANCE
3.12
RESIDUAL SUGAR
0.9 g/L

VINIFICATION

1.6 T Sauvignon Blanc, .6 T Sémillon, and .4 tons Chardonnay hand-harvested on Sept. 12. All three varieties went directly to press without any sulfur additions, and were co-fermented on wild yeasts in neutral French oak. Post-malo, the wine was racked to stainless steel to settle for one month. Cross-flow filtered before bottling.

TOTAL ACIDITY
7.9 g/L
BRIX
21.5°

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.

