LIOCO

2019 Lolonis Vineyard Redwood Valley Sauvignon Blanc

AROMA
white tea, kumquat, pain grillé

FLAVOR
quince, grey salt, honeysuckle

FOOD PAIRINGS
French lentil salad, egg banh mi, fried chickpeas

VINIFICATION
2.66 tons hand harvested on Sept. 13. Grapes were whole-cluster pressed before being fermented in mix of neutral oak puncheons and stainless steel drums. 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. This Sauvignon Blanc, planted in 1942, may very well be the oldest SB in the country. The vines are head-trained and have been dry-farmed organically since planting 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 and Athan Poulos.

NOTES
If we're being really honest, we don't drink a lot of domestic Sauvignon Blanc. We often find them too phenolic—too flowery—with not enough acidity and cut. The ancient vines at Lolonis (c. 1942) changed all that for us. Organic since inception, never irrigated, head-trained, with budwood coming from the storied Château d'Yquem in Bordeaux... it reads like the rap sheet of a fantasy vineyard. This wine is real-world, and delivers those "below the soil" flavors and aromas that all the great SBs of the world do. Think: more crushed stone than gooseberry. In 2019, which in the Redwood Valley saw a hot and dry summer with very cold nights, these old vines produced a wine with crackling electricity. Put a glass next to a wedge of aged goat cheese and drop the needle on Coltrane's *Blue Train*.

DETAILS

Vineyards: Lolonis
Appellations: Redwood Valley
County: Mendocino
Winemaker: Drew Huffine
Production: 148 cases
Anticipated maturity: 2020-2023
pH: 3.0
Brix: 21.9°

Total acidity: 8.3 g/L
Residual sugar: 0.2 g/L
Alcohol: 13.5%
Yield: 2 T/acre
Clones: FPS 01
Harvest date: 9/13/2019
Bottling date: 2/4/2020