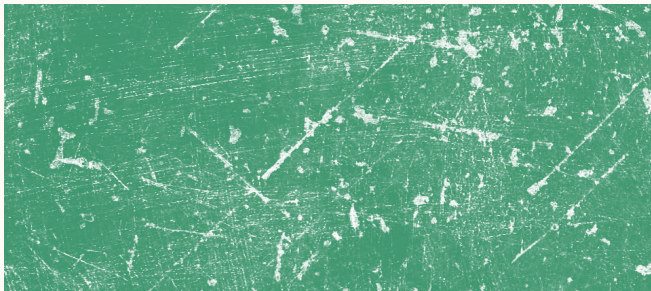


LIOCO

Grüner Veltliner 2020



VINEYARD

Kick-on Ranch

APPELLATION

Santa Barbara

COUNTY

Santa Barbara

ALCOHOL BY VOLUME

13.4%

VOLUME

750^{ML}

AROMA

quartz,
yellow apple,
bouquet garni

FLAVOR

key lime,
rock salt,
fennel pollen,

FOOD PAIRINGS

schnitzel,
braised leeks,
fava bean pesto

PH BALANCE

3.27

RESIDUAL SUGAR

0.3 g/L

TOTAL ACIDITY

6.3 g/L

BRIX

21.8°

VINIFICATION

1.77 Tons of Grüner Veltliner was de-stemmed and sent directly to press. The juice was intentionally oxidized resulting in a crystalline, less phenolic wine with nervy energy. Fermentation occurred spontaneously in stainless steel barrels. Aged sur-tees for 4 months and then racked clean for an additional 4 months of steel aging. Bottled sans fining or filtration.

SITE

This boutique vineyard sits 14-miles from the Pacific on the east/west orientated Los Alamos Valley. Frigid ocean breezes produce a cold, dry microclimate and ensure slow, even ripening. The nutrient deficient soils of pure sandy loam result in lower-yielding vines. U.C. Davis Clone 1 Gruner grafted in 2012. Organic farming work performed entirely by hand by Jeff Frey and Graham Tatomer.

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.

