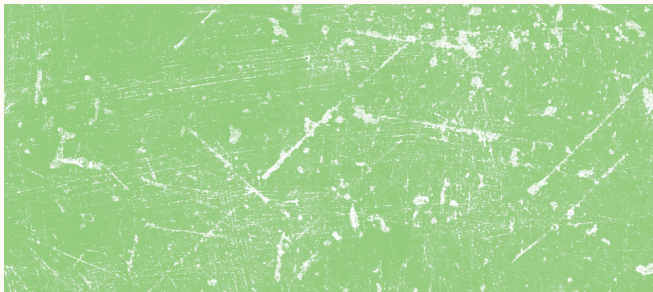


LIOCO

Old Vine White Wine 2020



VINEYARD
Lolonis

APPELLATION
Redwood Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.3%

VOLUME
750^{ML}

AROMA

Key lime,
river stone,
lemon verbena

FLAVOR

kiwi,
mineral,
lemongrass

FOOD PAIRINGS

garlic naan,
shrimp tacos,
creamy white beans

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

3.16

RESIDUAL SUGAR

0.5 g/L

TOTAL ACIDITY

6.8 g/L

BRIX

21.1°

VINIFICATION

1.56 T Sauvignon Blanc, .58 T Sémillon, and .37 T Chardonnay hand-harvested on September 2. 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. Bottled sans fining or filtration.

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.

