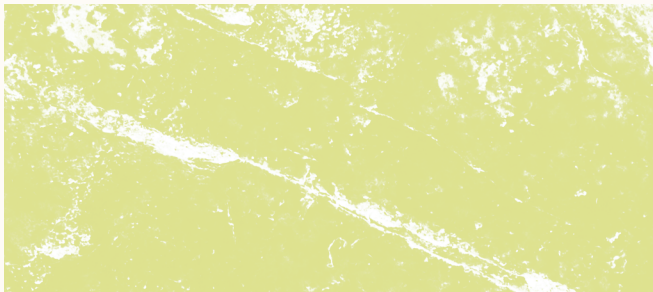


LIOCO

Sauvignon Blanc 2021



VINEYARD
Lolonis

APPELLATION
Redwood Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.2%

VOLUME
750^{ML}

AROMA

pomelo,
gun flint,
tarragon

FLAVOR

kumquat,
Makrut lime,
honeysuckle

FOOD PAIRINGS

chevre,
crab Louis,
nettle frittata

PH BALANCE

3.01

RESIDUAL SUGAR

0.1 g/l

TOTAL ACIDITY

7.9 g/l

BRIX

22.6°

VINIFICATION

2.57T of pristine fruit was hand harvested on the morning of Sept 1st. Grapes were whole-cluster pressed and fermented on wild yeasts in neutral oak puncheons and stainless steel drums. Wine was aged for 6 months on the lees and bottled unfinned and unfiltered.

SITE

This historic Prohibition-era ranch boasts some of the oldest known Vitis Vinifera plantings in California. This Certified Organic Sauvignon Blanc, planted in 1942, may very well be the oldest SB on the continent. These head-trained vines have been dry-farmed since inception on red clay soils strewn with fist-sized rocks. Farmed by capable husband/wife duo Athan + Denise Poulos.

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.

