
LIOCO

2021 Lolonis Vineyard
Redwood Valley
Sauvignon Blanc

AROMA

pomelo, gun flint, tarragon

FLAVOR

kumquat, Makrut lime, honeysuckle

FOOD PAIRINGS

crab Louis, nettle frittata, chevre

VINIFICATION

2.57 tons hand harvested on Sept. 1. Grapes were whole-cluster pressed before being fermented in mix of neutral oak puncheons and stainless steel drums. Aged for 6 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 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 + Athan Poulos.

NOTES

A drought persists in Northern California, and the old vines soldier on. The octogenarians lordling over the (c)1942 Home Block of Lolonis Vineyard know how to weather the stress. They simply set out fewer clusters in the spring, and then put their full life force into ripening those precious berries. Drought years always yield concentrated wines. Drought years and ancient vines make for next level Sauvignon Blanc. We picked these miniaturized golden berries on the morning of Sept 9th, and whole cluster pressed them into stainless steel + one cigar-shaped barrel (thank you for the inspiration, Didier Dagueneau). The wine took a long, long time to ferment on its wild yeasts, but at last gave us a deeply mineral expression of soil with mere hints of white fruit and flowers. The new Cyrus Restaurant in Geyserville, arguably the most important Sonoma county restaurant opening of 2022, is featuring it on their tasting menu.

DETAILS

Vineyards: Lolonis	Total acidity: 7.9 g/L
Appellations: Redwood Valley	Residual sugar: 0.1 g/L
County: Mendocino	Alcohol: 13.7%
Winemaker: Drew Huffine	Yield: 1 T/acre
Production: 154 cases	Clones: SB1 ala Château d'Yquem
Anticipated maturity: 2024-2026+	Harvest date: 9/9/2021
pH: 3.0	Bottling date: 1/25/2022
Brix: 22.6°	

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