
LIOCO

2022 Lolonis Vineyard
Old Vine White Wine
Redwood Valley

AROMA

lime blossom, chervil, petrichor

FLAVOR

yellow kiwi, mirabelle, honeycomb

FOOD PAIRINGS

amberjack crudo, spring pea ravioli, cod fish & chips

VINIFICATION

1.07 T Sauvignon Blanc, .16 T Sémillon, and .15 T Chardonnay hand-harvested on September 28th. All three varieties went directly to press without any sulfur additions, and were co-fermented on wild yeasts in an acacia wood barrel. Once malolactic fermentation had completed, the wine was racked to stainless steel for one month and then bottled without fining or filtration.

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 organically dry-farmed 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.

NOTES

Our Old Vine White from the octogenarian vines on the Lolonis Ranch is not an every-year-wine. Some years the yields are just too low to bottle both our perennial Sauvignon Blanc and this OVW. Vintage 2022 which marked the 3rd consecutive year of drought in Northern California was right on the edge. We were able to parcel off two and one half picking bins of fruit for this co-ferment. All three varieties went directly to press and were co-fermented on wild yeasts in an acacia wood barrel. Once malolactic fermentation had completed, the wine was racked to stainless steel for one month and then bottled without fining or filtration. Final result? A white wine chiseled from stone. With a pH of 3.1 and nearly 8 grams per liter of finished acidity, it's hard to believe just how much fruit concentration is in the wine. Lime blossom, chervil, petrichor, yellow kiwis, mirabelle, and honeycomb are present. Decant a bottle for 20 min. and pass the fish & chips!

DETAILS

Vineyards: Lolonis
County: Redwood Valley
County: Mendocino
Winemaker: Drew Huffine
Production: 82 cases
+ 2 cases magnums
Anticipated maturity: 2027+

pH: 3.11
Brix: 20.1°
Total acidity: 7.9 g/l
Residual sugar: 0.3 g/l
Alcohol: 12.9%
Yield: 1 T/acre
Clones: unknown
Harvest dates: 9/28/22
Bottling date: 7/10/23

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