

LIOCO

Cortese 2022



VINEYARD

Lost Slough

APPELLATION

Clarksburg

COUNTY

Contra Costa

ALCOHOL BY VOLUME

13.5%

VOLUME

750^{ML}

AROMA

peach pit,
riverstone,
honeysuckle

FLAVOR

chalk,
clover,
apricot

FOOD PAIRINGS

ricotta ravioli,
calamari salad,
olive oil
poached branzino

PH BALANCE

3.14

RESIDUAL SUGAR

0.1 g/L

TOTAL ACIDITY

8.7 g/L

BRIX

21.7°

VINIFICATION

2.75 T were hand-harvested on Sept 10th. Fruit was whole cluster pressed, intentionally oxidized, and sent to neutral French oak barrels. Wine fermented on wild yeasts and underwent a naturally occurring malo-lactic fermentation. Aged in barrel on the lees for 4 months, and then racked to stainless steel for one month before bottling without fining or filtration.

SITE

The Lost Slough Vineyard in Yolo County sits in the heart of the Clarksburg AVA. It is planted below sea level (!) on the black peat soils of the California Delta, to the east of the San Francisco Bay. An advanced levee system here holds back the vast tidal river waters. This interior zone sees hot days and cold nights which quickly ripens the fruit and invites earlier harvest dates. The vineyard is under the direction of Steve Matthiasson who is farming it with no herbicides or pesticides.

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.

