

LIOCO

Cortese 2023



VINEYARD

Lost Slough

APPELLATION

Clarksburg

COUNTY

Yolo

ALCOHOL BY VOLUME

13.4%

VOLUME

750^{ML}

AROMA

granite,
Thai basil,
Amalfi lemon

FLAVOR

quartz,
camphor,
grapefruit pith

FOOD PAIRINGS

kebob,
aguachile,
green chicken curry

PH BALANCE

3.23

RESIDUAL SUGAR

0.2 g/L

TOTAL ACIDITY

6.3 g/L

BRIX

21.1°

VINIFICATION

4.62 T were hand-harvested on Oct 1st. Fruit was whole cluster pressed, intentionally oxidized, and cold settled.

Wine fermented on native yeasts in 100% stainless steel, and underwent a spontaneous malolactic fermentation. Aged in tank on the lees for 4-months and bottled unfiltered/unfiltered.

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.



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