
LIOCO

2023 Lolonis Vineyard
Redwood Valley
Sauvignon Blanc

AROMA

Bosc pear, yellow kiwi, crushed chalk

FLAVOR

yuzu, rock salt, green tomato

FOOD PAIRINGS

fresh oysters, onion tart, prosciutto & melon

VINIFICATION

1.81 tons of micro-sized clusters were hand-harvested on Sep 14. Fruit was whole-cluster pressed into a mix of neutral puncheons, cigar-shaped barrels, and stainless steel drums. Aged for 6-mos on the lees with no stirring. Bottled unfinned/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 are head-trained and have been dry-farmed organically since planting on red clay soils strewn with fist-sized rocks. At 31 miles from the coast and 850ft. elevation, an extreme diurnal shift necessitates longer hang times (and a steady temperament). The vineyard is overseen by husband/wife duo Denise + Athan Poulos.

NOTES

Rehab year for what are the continent's OLDEST SB VINES planted in 1942—as all the kicker canes and dead wood was cut from the octogenarian vines to promote better health. The soil was amended with organic composts and cover crops to hedge in their favor. And the trellising was repositioned to encourage more even ripening. All of these initiatives by our friend / collaborator / local vit hero Scott Knippelmeir. We are very excited to have him working in this historic vineyard in need of support. If there is any downside it's this: the long term viticultural initiatives led to short term yield reductions. Micro-sized crop with miniature berries and ultra concentrated juice. We raised this 2023 in one cigar-shaped barrel, and the rest in stainless steel. The wine is purely soil driven with no obvious SB character which is what we like about it.

DETAILS

Vineyards: Lolonis	pH: 3.07
Appellations: Redwood Valley	Brix: 21.7°
County: Mendocino	Total acidity: 8.0 g/L
Winemaker: Drew Huffine	Residual sugar: 0.1 g/L
Production: 98 cases	Alcohol: 13.3%
Anticipated maturity: 2025-2028	Yield: 1 T/acre
	Clones: SB1 ala Château d'Yquem
	Harvest date: 9/28/23
	Bottling date: 2/12/24

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