

LIOCO

Falanghina 2024



VINEYARD

Lost Slough

APPELLATION

Clarksburg

COUNTY

Yolo

ALCOHOL BY VOLUME

11.6%

VOLUME

750^{ML}

AROMA

coriander seed,
night blooming
jasmine, petrichor

FLAVOR

rock salt
honeydew rind,
preserved mandarins

FOOD PAIRINGS

steamed mussels,
chicken tikka masala,
grilled cheese sandos

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

PH BALANCE

3.49

RESIDUAL SUGAR

0.1 g/L

VINIFICATION

1.18 T of rare Falanghina hand harvested on Sept 7th. Fruit was 100% destemmed and cold soaked for 4-days. Left on skins for its 13-day native ferment. Daily pumpovers + some punchdowns in final days. Amber wine pressed off skins and racked to neutral puncheons for 5-mos. Bottled unfinned/unfiltered.

LIOCOWINE.COM

TOTAL ACIDITY

6.2 g/L

BRIX

21.5°

CA CRV

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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