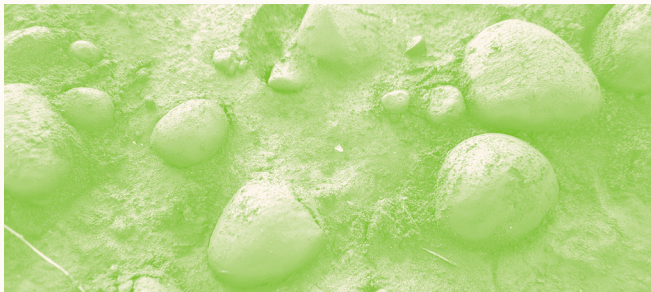


LIOCO

Old Vine White Wine 2024



VINEYARD

Lolonis

APPELLATION

Redwood Valley

COUNTY

Mendocino

ALCOHOL BY VOLUME

13.7%

VOLUME

750^{ML}

AROMA

beeswax,
lemon zest,
yellow apple

FLAVOR

nutmeg,
gingerroot,
baked pear

FOOD PAIRINGS

aged Gouda,
chicken piccata,
smoked whitefish

PH BALANCE

3.15

RESIDUAL SUGAR

0.3 g/L

TOTAL ACIDITY

7.1 g/L

BRIX

22.4°

VINIFICATION

.98 T Sauvignon Blanc + .45 T Chardonnay + .42 T Sémillon hand-harvested on Aug 27th. All three varieties were crushed, pressed, and co-fermented on wild yeasts in a mix of neutral cigar, puncheon, and barrel. The wine completed a spontaneous malolactic fermentation and was racked to steel for 1-month Bottled unfinned/unfiltered.

SITE

This historic Prohibition-era ranch boasts some of the oldest *Vitis vinifera* plantings in California. The Certified Organic Sauvignon Blanc + Sémillon vines were planted in 1942; the Wente Chardonnay in the early 70s. The vines are dry-farmed on red clay soils strewn with fist-sized rocks. The vine age, tough soil, and extreme diurnal shift necessitate a steady temperament. The Poulos Family+their viticulturalist Scott Knippelmeir are keen.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

LIOCOWINE.COM

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.

