

LIOCO

Sauvignon Blanc 2024



VINEYARD
Ascona

APPELLATION
Santa Cruz Mountains

COUNTY
Santa Cruz

ALCOHOL BY VOLUME
13.4%

VOLUME
750^{ML}

AROMA

jasmine,
key lime,
wet stone

FLAVOR

kiwi,
chervil,
yellow plum

FOOD PAIRINGS

gazpacho,
steamed clams,
goat cheese omelette

PH BALANCE

3.11

RESIDUAL SUGAR

0.5 g/L

TOTAL ACIDITY

6.8 g/L

BRIX

22.5°

VINIFICATION

1.46 T of micro-sized clusters were hand-harvested on September 9th. Fruit was whole-cluster pressed into a one neutral barrique and 2 cigar-shaped barrels. Fermented on wild yeasts and aged on the lees for 10-months with no stirring. Bottled unfined/unfiltered.

SITE

This exposed ranch at the crest of the Santa Cruz Mountains sits above the fogline at 2400' on a thin layer of Vaqueros sandstone and sandy loam with rock just below. A rare clone of Alto Adigean Sauvignon Blanc planted in 2018 seems well suited to this mountainous aspect. Facing west and just 15 miles from the foggy Pacific, this marginal zone requires a dedicated viticultural approach. Growers Ken + Abbey Swegles, who farm it organically, are up to the task.

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.

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