

LIOCO

Old Vine White Wine 2025



VINEYARD
Lolonis

APPELLATION
Redwood Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.3%

VOLUME
750^{ML}

AROMA

peat,
yellow plum,
Makrut lime

FLAVOR

nectarine pit,
Jazz apple,
Peony tea

FOOD PAIRINGS

pesto,
Sole meunière,
smoked whitefish

SITE

This historic Prohibition-era ranch boasts some of the oldest known *Vitis vinifera* plantings in California. The Sauvignon Blanc + Sémillon vines were planted in 1942, and the Wente Chardonnay in the early 70s. The vines are dry-farmed on red clay soils strewn with fist-sized rocks at 800-900 ft elevation. Extreme diurnal shift necessitates longer hang times (and a steady temperament). Vineyard is overseen by Denise & Athan Poulos + their star viticulturalist Scott Knippelmeir.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA

CONTAINS SULFITES

PH BALANCE

3.15

RESIDUAL SUGAR

0.2 g/L

TOTAL ACIDITY

7.0 g/L

BRIX

21.4°

VINIFICATION

.94 T Sauvignon Blanc + .48 T Chardonnay + .51 T Sémillon hand-harvested on Sept. 5th. All three varieties were gently crushed, pressed, and co-fermented on wild yeasts in a mix of neutral puncheon and barrel. The wine completed a spontaneous malolactic fermentation and was racked to steel for 1-month. Bottled unfinned/unfiltered.

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.

