

LIOCO

Sauvignon Blanc 2025



VINEYARD

Lolonis

APPELLATION

Redwood Valley

COUNTY

Mendocino

ALCOHOL BY VOLUME

13.0%

VOLUME

750^{ML}

AROMA

jasmine,
smarties,
lime zest

FLAVOR

chalk,
kumquat,
honeysuckle

FOOD PAIRINGS

samosas,
tomato bisque,
shrimp ceviche

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

3.19

RESIDUAL SUGAR

0.2 g/L

TOTAL ACIDITY

6.7 g/L

BRIX

21.3°

VINIFICATION

1.3 tons of miniturized clusters were hand-harvested on Sept 9th. Fruit was gently crushed and whole-cluster pressed into a mix of cigar-shaped barrels, neutral puncheons, and stainless steel drums. The wine was aged on the lees with no stirring for 6-months and 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.

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4