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# LIOCO

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2015 Lolonis Vineyard  
Redwood Valley  
Sauvignon Blanc

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## AROMA

white grapefruit, tarragon, talc

## FLAVOR

lemon drop, kumquat, oat

## FOOD PAIRINGS

cheve, crab Louis, amberjack crudo

## VINIFICATION

1.9 tons hand-harvested on Aug. 25. Clusters were whole cluster pressed before being fermented in a mix of neutral oak and stainless steel barrels. Malolactic fermentation was blocked to preserve freshness and tension in the wine. Aged for 9 months on the lees before being bottled unfiltered.

## SITE

This historic Prohibition-era ranch boasts some of the oldest known *Vitis vinifera* plantings in California. The Sauvignon Blanc was planted in 1945. The vines are head-trained and dry-farmed organically on red clay soils strewn with fist-sized rocks. An extreme diurnal shift necessitates longer hang times (and a steady temperament). The vineyard is overseen by the capable Athan Poulos.

## NOTES

LIOCO is not in the Sauvignon Blanc business. We guzzle versions from France's Loire Valley like there's no tomorrow. But California SB..? When grower Athan Poulos called us from his historic Redwood Valley ranch to offer us some, we politely told him we weren't into domestic SB. He chuckled and said, "Understood...I just know how you guys love older vineyards, and thought you might be interested in California's oldest SB vines." Wait..come again?! Turns out these certified organic, dry-farmed vines were planted in 1942, one year before Robert Mondavi planted the To Kalon Vineyard. Further inspection revealed a seriously compelling site with a rich history. And just like that, LIOCO was in the SB business.

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## DETAILS

Vineyards: Lolonis	Total acidity: 8.8 g/l
Appellations: Redwood Valley	Residual sugar: 0.5 g/l
County: Mendocino	Alcohol: 13.7
Winemaker: John Raytek	Yield: 1.5 T/acre
Production: 84 cases	Clones: unknown
Anticipated maturity: 2016-2024	Harvest date: 8/25/2015
pH: 3.02	Bottling date: 6/27/2016
Brix: 22.9	

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