

LIOCO

Chardonnay 2007



VINEYARD
Durrell

APPELLATION
Sonoma Valley

COUNTY
Sonoma

ALCOHOL BY VOLUME
14.1%

VOLUME
750^{ml}

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.



AROMA
purple flower, lemon
zest, wet sand
FLAVOR
guava, lemon pith,
sun-baked herbs

PH BALANCE
3.81
RESIDUAL SUGAR
0.04 g/l

TOTAL ACIDITY
4.7 g/l
BRIX
24°

FOOD PAIRINGS
grilled diver scallops,
seafood risotto,
washed rind cheeses

VINIFICATION
hand picked on september 31st.
intensive hand-sorting performed.
whole cluster pressed. cold fermented
in stainless steel tanks (**no oak**) using
a wild yeast. naturally occurring
malolactic fermentation. 6-month fine
lees contact. bottled without fining
or filtration. 160 cases produced.

SITE
dried-up river bed, at southwest corner of sonoma valley
appellation, bordering carneros and san pablo bay. soil is strewn
with round river stones and "los robles" gravelly clay-loam.
morning fog retreats during warm midday hours. intense after-
noon ocean winds provide excellent ventilation and evening
cooling. self-restricting climate results in naturally low-yielding
vines. sustainable farming practices and impeccable vineyard
management ensures consistent quality.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.
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