

LIOCO

Chardonnay
2007



VINEYARD

Michaud

APPELLATION

Chalone

COUNTY

Monterey

ALCOHOL BY VOLUME

13.7%

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.

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AROMA

yellow hay, lemon grass, white peach

FLAVOR

oyster shell, bosc pear, dried herbs

FOOD PAIRINGS

skate wing, fresh oysters, soft pungent cheeses

PH BALANCE

3.77

RESIDUAL SUGAR

0.01 g/l

TOTAL ACIDITY

5.8 g/l

BRX

23.5°

VINIFICATION

hand harvested on september 18th. 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. 180 cases produced.

SITE

a dynamic vineyard situated on a remote, sun-scorched hilltop. arid, high-altitude exposures of 1600 ft. at the base of an extinct volcano (pinnacles national monument). daily temperature swings of 40-60° f. rare co-location of granite and limestone soils (from decaying marine organisms). extreme microclimate produces stressed vines and wines of unusual complexity.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES LIOCOWINE.COM