


DEMUTH 08

LIOCO **Chardonnay**
2008



VINEYARD Demuth	APPELLATION Anderson Valley	COUNTY Mendocino
ALCOHOL BY VOLUME 13.9%	VOLUME 750 ml	

AROMA lemon drops, kaffir lime, crushed rocks	PH BALANCE 3.85	TOTAL ACIDITY 5.9 g/l
FLAVOR muskmelon, lime leaf, honeysuckle	RESIDUAL SUGAR 0.06 g/l	BRIX 23.8°
FOOD PAIRINGS herb roasted chicken, sauteed abalone, saffron risotto	VINIFICATION 3.6 tons were hand picked on oct 9. 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.	
SITE a mountain top vineyard at 1600 feet looking down on the anderson valley. wente clone chardonnay planted on original rootstock (1982 axr-1). soil type is shallow layer of clay on top of fractured rock. intense daily temperature fluctuations of 40 degrees. extreme climate produces late harvest dates (4-weeks later than valley floor) and naturally low yields.		
PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.		
CONTAINS SULFITES LIOCOWINE.COM		

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.

