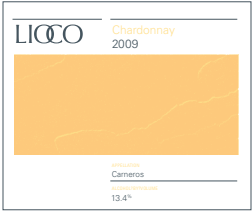


LIOCO 2009 Chardonnay "Sonoma County" (Sonoma)

A blend of complimentary sites with tough, stony creekbed soil in Carneros, Dry Creek and Alexander Valley. Fermented in 100% stainless steel (**no oak**) using wild yeasts. Aged sur-lie with no battonage. 8900 cases

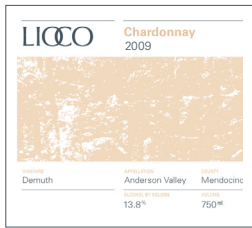
Price: _____ Notes:



LIOCO 2009 Chardonnay "Carneros" (Sonoma)

From the best blocks in Dale Ricci's vineyard. A second selection made on the sorting table. Soil is typical alluvial flood pan clay-loam. Fermented in 100% stainless steel (**no oak**) using wild yeasts. Aged sur-lie with no battonage. Bottled without fining or filtration. 850 cases

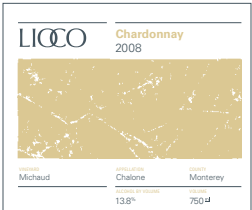
Price: _____ Notes: HALF-BOTTLES AVAILABLE



LIOCO 2009 Chardonnay "Demuth" (Anderson Valley)

From a cool, exposed, hilltop vineyard at 1600 feet. Soil is fractured rock. Virused, old-vine Wente clone on AXR-1 rootstock. Fermented in tank (**no oak**) using wild yeasts. Aged sur-lie with no battonage. Bottled without fining or filtration. 427x6 produced

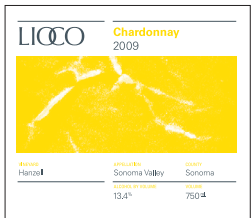
Price: _____ Notes:



LIOCO 2008 Chardonnay "Michaud" (Chalone) *NEW RELEASE*

From an extreme, high-altitude vineyard subjected to huge diurnal shifts, a low water table, and complex soils (limestone & decomposing granite). Record frosts in 08 brought pitiful yields. Fermented in 100% stainless steel (**no oak**) using wild yeasts. Aged sur-lie with no battonage. Bottled without fining or filtration. 38 cases produced (!!)

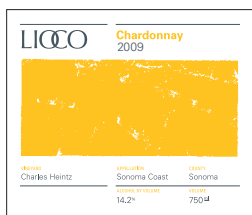
Price: _____ Notes: LOW



LIOCO 2009 Chardonnay "Hanzell" (Sonoma Valley) *NEW RELEASE*

One of California's premier sites for Chardonnay. First time in 53-years estate has sold fruit. From three distinct blocks: Debrye, Ramos, and Zellerbach. Fermented in 100% stainless steel (**no oak**) using wild yeasts. Aged sur-lie with no battonage. Bottled without fining or filtration. 481x6 produced

Price: _____ Notes:



LIOCO 2009 Chardonnay "Charles Heintz" (Sonoma Coast, Sonoma) *NEW RELEASE*

From "gold-ridge soil" on the true Sonoma Coast. Meticulously farmed by enigmatic Charles Heintz. From a classic vintage with extended hang times and great flavors. Naturally fermented in tank (**no oak**). Bottled without fining or filtration. 610x6 produced

Price: _____ Notes: