
LIOCO

Chardonnay Michaud
2006

A complex wine from Chardonnay specialist LIOCO, who is blazing a new trail with their lineup of naturally-fermented, unfiltered Chardonnays made in 100% stainless steel (no oak). The Michaud Vineyard is all about extremes. Perched on a remote hilltop above the Monterey peninsula, this vineyard possesses a rare concentration of limestone soils (like those revered in Burgundy) The vines are farmed bio-dynamically and deliver with clarity and certainty, one of California's true wines of origin. The limestone speaks! The wine smells and tastes like wild herbs, underbrush, and crushed up stones. It calls for grilled swordfish, roasted crab, or a soft cheese.
