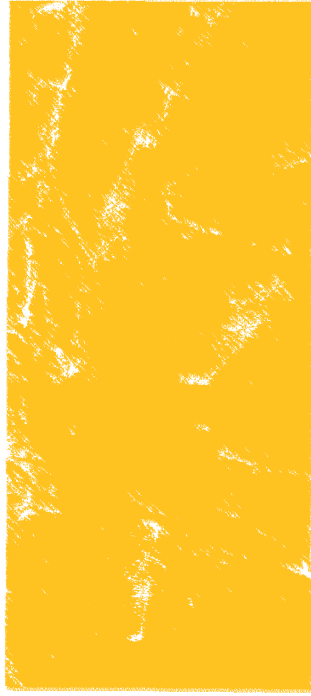


LIOCO

Chardonnay
2006



VINEYARD

Charles Heintz

APPELLATION

Sonoma Coast

COUNTY

Sonoma

ALCOHOL BY VOLUME

14.2%

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

jasmine, citrus blossom, wet slate

FLAVOR

clover honey, ginger, lemon peel

FOOD PAIRINGS

lobster, sautéed halibut, washed-rind cheeses

PH BALANCE

3.58

RESIDUAL SUGAR

0.01 g/l

TOTAL ACIDITY

7.4 g/l

BRX

24.9°

VINIFICATION

hand picked on oct. 23rd and 26th. 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. 380 cases produced.

SITE

situated within three prestigious wine appellations—green valley, russian river valley, and sonoma coast. elevation of 1,000 feet in soft, sandy loam soil known locally as “goldridge.” proximity to pacific ocean and its constant fog creates a long, cool growing season. meticulous, labor-intensive farming methods (cane pruning, leaf pulling, green harvesting) produces even ripening and great intensity of flavors.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

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